

ROCHEGRÈS

MOULIN À VENT 2013



TASTING

The wine colour is an intense garnet-red in colour. The nose is spicy: pepper and clove, with a slightly roasted flavour. The body is strong with silky tannins and a good length. This wine has an exceptional ageing potential over 10 to 20 years. We recommend to use a carafe.

GRAPES

APPELLATION – Cru Moulin à Vent
«Rochegrès» parcels
LOCATION – Hill of Moulin-à-Vent in ROMANECHÉ-THORINS
SOIL – Shallow soil composed of granite. The bedrock is hard, made of granite and quartz which are not degraded.
GRAPE VARIETY – Gamay noir with white juice
SURFACE – 1 hectare
PRODUCTION – 2330 bottles / 50 magnums
PLANTING DENSITY – 10 000 vines / hectare
AVERAGE AGE – 60 years
VINE YIELD – 45 hL / hectare
PRUNING – Traditional short, goblet
FARMING MODE – Reasoned farming
PICKING – 100 % by hand

DOMAINE

Our family-run Domaine groups together the most prestigious terroirs on the hill of the Appellation d'Origine Contrôlée, Moulin-à-Vent. We respect local tradition and preserve the authenticity of our Gamay vines. The picking is done by hand and we only select the best best grapes.

AWARDS



RECOMMENDED
Decanter – London 2015

WINE-MAKING

TANKS – Stainless steel vats of 60 hL to refine plot selection
MACERATION – Traditional wine-making, partial destemming and alcoholic fermentation with maceration of approximately 15 days
AGEING – In oak barrels over 12 months
BOTTLING – On the Domaine, in autumn

Our reasoned farming, plot selection approach and oak barrel ageing techniques produce wines with great structure and an excellent ageing potential. Experience «Le Nid» and discover an elegant wine coming from this exceptional Cru which is often compared to its Bourguignon cousins.



MAISON LE NID - LE MOULIN À VENT - 71570 ROMANECHÉ THORINS, FRANCE

TEL - +33 6 82 88 61 01

www.lenid.fr – contact@lenid.fr