

LA ROCHELLE

MOULIN À VENT 2013



TASTING

The wine colour is a beautiful garnet-red in colour. The nose has a slight vanilla quality along with black fruits: blackcurrant and blackberry. The body is both supple and structured with a strong minerality and flavours of wild-strawberries. This wine has an exceptional ageing potential over 10 to 20 years. We recommend to use a carafe.

GRAPE

APPELLATION — Cru Moulin à Vent,
«LA ROCHELLE» parcels
LOCATION — Hill of Moulin-à-Vent in
ROMANECHÉ-THORINS
SOIL — Shallow soil composed of granite and
sandstone riched in manganese
GRAPE VARIETY — Gamay noir with white juice
SURFACE — 1 hectare
PRODUCTION — 2330 bottles / 50 magnums
PLANTING DENSITY — 10 000 vines / hectare
AVERAGE AGE — 50 years
VINE YIELD — 40 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



GOLD MEDAL
Concours des Grands Vins de France
— Macon 2015



COMMENDED
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 used 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