

CUVÉE LA ROCHELLE

MOULIN À VENT 2014



TASTING

The dress of this 2014 is a beautiful red ruby. The nose presents licorice aromas mixed with peppered notes. The body is fruity (black fruits, cherry stone) and structured, tannins are still firm but the set presents a beautiful harmony. This Moulin à Vent has to wait for a few years to be for its peak. It is a wine of big guarding, distinguished. Serve in 14-16°C

AWARDS

ROBERT PARKER



Wine Advocate : 91/100

GRAPES

APPELLATION — *Cru Moulin à Vent*

LOCATION — *Hill of Moulin à Vent in*

Romaneche-thorins, La Rochelle Parcel

SOIL — *Terroir de Moulin-à-Vent is made of granite soil*

GRAPE VARIETY — *Gamay noir with white juice*

SURFACE — *1 hectares*

PRODUCTION — *2500 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*

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 2-3 wines casks over 12 months*

BOTTLING — *On the Domaine, in autumn*

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.

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.



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