

The dress of this 2015 is a beautiful red deep ruby with dark purple notes rather deep. The nose is of beautiful aromatic power, slightly "roasted" with black fruit notes. The mouth presents cinnamon and vanilla aromas mixed with blackberry and blueberry. Beautiful structure, tannins are still present while being contain by a dense and fruity flesh. We recommend to use a carafe. Serve in 14-16°C.

AWARDS



ROBERT PARKER
Wine Advocate: 88/100



WINE-MAKING

CONCOURS INTERNATIONAL DE LYON Médaille d'or 2017

APPELLATION — Cru Moulin à Vent LOCATION — Hill of Moulin à Vent in Romaneche-thorins

 ${\it SOIL-Terroir\ de\ Moulin-\`a-Vent\ is\ made\ of}$ $granite\ soil$

GRAPE VARIETY — $Gamay\ noir\ with\ white\ juice$ SURFACE — 1 hectares

PRODUCTION $-2000\ bottles/100\ magnums$ PLANTING DENSITY $-10\ ooo\ vines\ /\ hectare$

AVERAGE AGE - 50 ans

VINE YIELD -30~hL / hectare

 ${\tt PRUNING}-Traditional\,short,\,goblet$

FARMING MODE - Reasoned farming

PICKING -100% by hand

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 casks over 14 months

BOTTLING — On the Domaine, in autumn

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.

