

CUVÉE TRADITION

MOULIN À VENT 2015



TASTING

The wine colour is ruby-red in colour. The nose is elegant, showcasing a mix of red and black fruits: cherry, blackcurrant, blackberry. The body is supple, with silky tannins and notes of black fruits and cherry brandy. This Moulin-à-Vent is ready to drink but has also a great ageing potential from 10 to 20 years. We recommend to use a carafe.

GRAPES

APPELLATION — *Cru Moulin à Vent*

LOCATION — *Hill of Moulin à Vent in*

Romaneche-thorins

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

GRAPE VARIETY — *Gamay noir with white juice*

SURFACE — *4 hectares*

PRODUCTION — *4000 bottles/100 magnums*

PLANTING DENSITY — *10 000 vines / hectare*

AVERAGE AGE — *50 ans*

VINE YIELD — *30 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
International of Gamay 2016



GOLD MEDAL
International French Great Wines Macon 2016



SILVER MEDAL
International of Lyon 2016



GOLD MEDAL
International of Lyon 2017

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 casks over 10 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.

