

CUVÉE TRADITION

MOULIN À VENT 2017



TASTING

The dress of this 2017 is of beautiful steady red. The nose is elegant and in dominant black fruits (blackcurrants, blackberry) with some licorice notes. The attack in mouth is frank and generous, black fruits and spices (pepper) dominates. Tannins are already very silky and the set presents good length. 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*

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*

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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