

# LA ROCHELLE

MOULIN À VENT 2018



## TASTING

*The dress of this 2018 is a beautiful red deep ruby. The nose is spiced and also presents licorice notes. The mouse is on black fruits, fruits with cores (cherry & pupil). This Moulin-à-Vent is structured with still firm tannins on finale but wich should become supple in time. It presents beautiful harmony but can wait for few years to be for its peak. We recommend to use a carafe. Serve in 14-16°C.*

## GRAPES

APPELLATION — *Cru Moulin à Vent*

LOCATION — *Hill of Moulin à Vent in Romaneche-thorins*

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

GRAPE VARIETY — *Gamay noir with white juice*

SURFACE — *1 hectares*

PRODUCTION — *2000 bottles/100 magnums*

PLANTING DENSITY — *10 000 vines / hectare*

AVERAGE AGE — *70 years*

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 14 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.*



MAISON LE NID - LE MOULIN À VENT - 71570 ROMANECHE THORINS, FRANCE

TEL - +33 6 82 88 61 01

[www.lenid.fr](http://www.lenid.fr) — [contact@lenid.fr](mailto:contact@lenid.fr)