

# LA ROCHELLE

MOULIN À VENT 2019



## TASTING

*The color of this 2019 is a beautiful deep ruby red. The nose presents fine notes of red fruits accompanied by a touch of vanilla. The palate is full-bodied, dominated by stone fruits (cherry...) and spicy notes (nutmeg). A structured wine with already very silky tannins. The whole presents a beautiful harmony but must wait a few years to be at its peak.*

## 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.*



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