

ROCHEGRES

MOULIN À VENT 2019



TASTING

The color of this 2019 is a beautiful deep ruby red. The nose is complex, at the same time “Toasted” and “fruity” (blackberries, blackcurrant...). The mouth is full-bodied and generous with tannins already very silky. The roasted notes blend perfectly with ripe fruit. A powerful and balanced cuvée that will further refine over time.

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 — *75 years*
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.

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*

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 Bourguignons cousins.



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