

 ROCHEGRES

 MOULIN À VENT 2018

 The dress of this 2018 is a beautiful ruby red with rather deep violin notes. The nose is a nice aromatic power, slightly «roasted» with black cherries notes, violet, grey pepper. The dense mouth presents aromas of cinnamon and vanilla mixed with blackberry, blueberry. Beautiful structure, the tannins are refined and contained by a dense and fruity flesh. This Moulin à Vent must wait a few years to be at its peak. Serve at 14-16°C.

TASTING

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

GR APES

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

TANKS — Stainless steel vats of 60 hL to refine

WINE-MAKING

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 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.

DOMAINE

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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