

CUVÉE TRADITION

MOULIN À VENT 2018



TASTING

The color of this 2018 is a beautiful ruby red. The elegant nose presents a mixture of red and black fruits: cherry, blackcurrant, blackberry. The palate is fleshy, full of fruit, fresh and harmonious. The body is supple with silky tannins. This Moulin à Vent is ready to drink but also has great aging potential: 10-20 years. We recommend decanting before tasting.

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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