Moulin à Vent



Tasting

Wine with an intense and deep colour. Lots of concentration on the palate with velvety tannins. Beautiful aromatic expression on spices and flowers (peony).

Terroir

Granitic soil very rich in manganese
Exposure: south-east
Altitude: 230 m
Slope: 5%

Viticulture

Grape Variety: Gamay
Plantation density: 12000 plants/ha
Average yield: 38hl/ha
Horse ploughing
Harvesting by hand

Vinification

Sorting of the harvest on a sorting table. Vatting in whole harvest. Alcoholic fermentation under carbon dioxide in wooden vats. One or two pumping-overs a day. 12-day vatting period (cuvaison).
After pressing, this wine is put into tuns or oak barrels for an ageing period of about 18 months.
Racking, then light filtration before bottling.
Pas de collage.