Moulin à Vent
La Rochelle



Single vineyard site on the commune of Chénas

Tasting

Beautiful deep bluish colour. The nose evokes spices (pepper), chocolate and ripe cherry. On the palate, the wine is very dense and racy. The tannins are well present and velvety. The final is very long. Great wine for laying down. This cuvée represents the flagship of our red wines. Its limited production made us decide to number each bottle.

Terroir

Soil: Sandy granitic soil, very poor, with presence of manganese.
Exposition: south-east
Altitude: 280 m
Slope: 10%

Viticulture

Grape Variety: Gamay
Plantation density: 13000 plants / ha
Age of the vines: 85% of the plot was planted in 1937 and the rest in 1962
Average yield: 40 hl/ha
Harvest by hand. Full horse ploughing.

Vinification

Sorting of the harvest on a sorting table. Semi-carbonic maceration in closed conical trunk wood vats. Two pumping-overs a day. Vatting time of about 12 days, then pressing. Malolactic fermentation in barrels. After 18 months maturing in barrels, racking, then light filtration on Kieselguhr earth before bottling. No gluing.