

# Moulin à Vent

## *Terre de Manganèse*



Delimited in 1924, the Moulin à Vent vineyard has become the premier cru of Beaujolais. It is recognizable by its windmill, listed as a historical monument and built at 278 meters surrounded by a setting of vines.

Wine for laying down, these are elegant, complex and powerful wines.

Cultivated area: 663ha

Recognized AOP in 1936



Intense and deep purple red color.

Fine and delicate nose with aromas of black fruits such as cherry, blackberry. The fruit is expressed with intensity and length both on the nose and on the palate.

Concentrated, structured and dense palate with very good length in the mouth



Grapes picked at full maturity

Harvested by hand exclusively

Granite arena terroir with hints of manganese

Manual pruning known as in a cup

Grape variety 100% black Gamay with white juice



Roasted rack of lamb with garlic and thyme

Duck confit casserole with homemade mashed potatoes

Grilled piece of beef with Provence herbs

Braised sabodet with green lentils from Le Puy

Plate of matured goat cheese



Served between 15 and 17°C

Potential aging between 4 and 5 years in the cellar

