



GENEROUS, PEDIGREE RED WINE

Moulin-à-Vent

TASTING NOTES

Visual: Limpid red colour with purple glints.

Nose: Intense, elegant bouquet that reveals aromas of ripe red and black berries (raspberry, bilberry, blackcurrant) along with soft spice, mocha and tobacco. **Palate:** Both concentrated and rich in the mouth, it has silky tannins that bring out the fullness of the velvety ensemble. Retro-olfaction gives aromas of black fruit (blackcurrant, myrtle). The finish is worth savouring.

WINE AND FOOD PAIRING

To accompany dishes such as charcuterie, tagines, red meats, fish in sauce, matured cheeses and desserts with chocolate. For family occasions we typically serve it with a beef roast accompanied by chanterelle mushrooms and Madera sauce. **Serving temperature:** 16-18°C.

WINEMAKING AND MATURING

Grape variety: Gamay. **Vinification:** Semi-carbonic winemaking (Beaujolais method). **Maturing:** In stainless steel tanks in order to capture the aromatic freshness.

THE TERROIR

Moulin-à-Vent is the most emblematic of the 10 Beaujolais "Crus". Its 717 hectares of vineyards spread across the Beaujolais hills, embracing both the hillside of Mont Rémont and the terraces facing the river Saône.

DID YOU KNOW?

The appellation Moulin-à-Vent AOC derives its name from the antique moulin à vent situated on a hill in the commune of Romanèche-Thorins. The wine draws it noble character from the granite and rose-coloured sandstone sub-soil which is rich in manganese.

Moulin-à-Vent is often referred to as the "Lord of the Beaujolais".



The legendary-little knight character that appears on our bottles and on all our branding truly-captures the essence of La Burgondie. Courageous, confident and loyal. We are a forward-thinking, like-minded group of individuals who are fiercely proud of our Burgundian roots, our beautiful region and our wines. Passion, solidarity and centuries of expertise has brought us together in a collective effort to bring you the best that our beautiful region has to offer. Our wines, produced using environmentally friendly farming methods, are evocative of our hard-working co-operative-winemaker families who give their all, and have done so for generations. It's our way of life in a glass.

Crus du Beaujolais ~