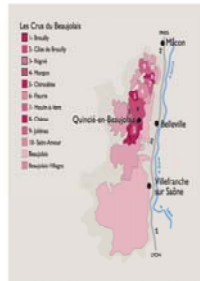




BEAUJOLAIS



MOULIN-A-VENT LES CANNELIERS

Surface: 650 hectares

Location : Romanèche Thorins in Saône et Loire region, Chénas in Rhône region.

Appellation : Moulin-A-Vent

Soil : It lies on shallow granite soils over a subsoil rich in manganese giving a breed character .

Grappe : black gamay with white juice

Harvest : hand

Wine making : semi carbonic fermentation

Ageing : in casks



History

The Moulin à Vent is the most ancient Beaujolais cru and is considered to be the “ King of Beaujolais ” . Its name is due to the presence of an old windmill in the middle of the vineyard.



Soil

The area of production is just near the Romanèche-Thorins and Chénas Villages. It lies on shallow granite soils over a subsoil rich in manganese giving a breed character .



Wine

- Color: A deep, dark, concentrated color with violet glints.
- Nose: It offers aromas of iris, rose petals, spices and ripe fruits.
- Mouth: It has a powerful almost fleshy texture. The exceptional quality of its structure show an intense floral fruitiness wich become mellow with the time.



Service

It possesses an ageing potential, it can be kept 7 to 10 years.

It is an elegant companion to red meats, games and full-bodied cheeses.

Serve it between 15 and 17°C.