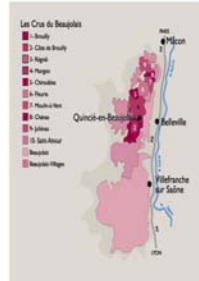




BEAUJOLAIS



## 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.