



Domaine de Champ de Cour MOULIN-À-VENT

Surface : 7 hectares

Vines age: 30 years

Location : MOULIN-À-VENT

Appellation : MOULIN-À-VENT

Soil : shallow, rich in mineral elements such as manganese, made up of pink crumbly granite.

Grape variety : gamay noir à jus blanc

Harvest: by hand

Wine making : traditional with destalking.

Ageing : in oak barrels



History

Domaine de Champ de Cour comes from one of the top 10 crus of Beaujolais within the appellation of Moulin-a-Vent, located in the northern part of Beaujolais. Moulin-a-Vent produces strong, full-bodied wines that age very well for three to five years, sometimes longer. The wines are big, plummy, slightly Burgundian in style. Moulin-a-Vent is the longest lived of all the crus of Beaujolais.



Soil

The Gamay grape gives one of the juiciest, most drinkable wines the world has ever offered and comes from the granite slopes chiseled back toward the Massif Central mountains from the Valley of the Saone River. The soil is made up of crumbly, pink granite and is very rich in mineral elements such as magnesium.



Wine

- Colour : a nice ruby colour with violet glints.
- Nose : intensive, floral and fruity with dominant blackcurrant, blackberry, liquorice, violet and cinnamon aromas.
- Taste : great length with power and flavour



To be served with

Red meats, full-bodied cheeses. It needs 2 to 5 years to reach its full maturity. Its powerful aromas will also give you great early pleasure.

To be served between 14 to 16°C.