



## MOULIN-A-VENT 2006

### «Les Caves»

#### Grande Exception Monternot

Surface area : 1,38 hectares

Location : Romanèche-Thorin and Chénas

2005 yield : 50 hl/hectare

Appellation : Moulin-à-Vent « Les Caves »

Soil type : Granitic sandy soils and manganese underground

Varietal : Gamay

Harvesting : Manual

Vine density : 10 000 vines/ha, trellised

Vinification : 6 days of pre-fermentation cold maceration followed by a 13-days fermentation

Maturing : 35% in stainless steel tanks and 65% in oak barrels



#### **History**

The appellation was named after an old windmill located at the centre of the vineyard which was used for milling grain until the mid-19th century.



#### **Terroir**

The appellation zone extends over two communes: Romanèche-Thorins in the Saône et Loire department and Chénas in the Rhône, between the Fleurie, Chénas and Juliéas crus. The Moulin à Vent soil is perfectly adapted for vines. It is shallow and composed of friable pink granitic sand, called "gore", infiltrated here and there by manganese veins. The ground is permeable, poor and acidic.



#### **Wine**

**Colour :** Garnet with violet highlights

**Nose :** Appealing with scents of wild strawberry and other red berries.

**Palate :** Smooth with lovely velvety structure, with a hint of anise and roasted notes. Fine, delicate tannins and a soft, lengthy finish.



#### **Serving suggestions**

Moulin à Vent is a perfect match for the fine meats or cheeses. Serve between 13 and 15°C.

