



MOULIN-A-VENT 2007 “Les Caves”

Grande Exception Monternot

Age of the vines: 40 years
Surface area: 1.38 hectares
Location: Romanèche-Thorins and Chénas
Yield: 50 hl / hectare
Appellation: Moulin-à-Vent “Les Caves”
Soil type: Granite and manganese based soil with sand deeper down
Varietal: Gamay
Harvesting: by hand on 3 September 2007
Vine density: 10,000 vines / ha, trellised
Vinification: 4 days of cold pre-fermentation maceration followed by 16-day fermentation.
Ageing: 35% in stainless steel and 65% in oak barrels
 9,120 bottles



History

The appellation derives its name from an old windmill that is located at the centre of the vineyards which was used for milling grain until the mid-19th century.



Terroir

The area of appellation is divided between 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 ideal for grape growing: it is shallow and composed of friable pink granitic sand known as “gore”, infiltrated here and there by manganese veins. The terrain is permeable, poor, and acidic.



Wine

Visual: Garnet in colour tinged with deep purple.
Nose: charming with aromas of wild strawberry and other red berries.
Palate: Elegant with lovely velvetiness at first and notes of confectionery. The fine, delicate tannins make for a very rounded wine with a long, soft finish. Overall, this wine boasts great complexity.



Food and wine pairing

Serve chilled, between 13 and 15°C, with chestnut-stuffed turkey.

Moulin-A-Vent may be enjoyed immediately or cellared for 5 to 8 years.

