



Terre de Manganèse



Appellation

Delimited in 1924, the Moulin à Vent vineyard has become the premier cru of Beaujolais. It is recognizable by its windmill, listed as a historical monument and built at 278 meters surrounded by a setting of vines.

Wine for laying down, these are elegant, complex and powerful wines. Recognized AOP in 1936 Cultivation area : 663 ha.



Origin

Grapes picked at full maturity

Harvested by hand exclusively Granite arena terroir with hints of manganese Manual pruning known as in a cup Grape variety 100% black Gamay with white juice



Vintages & Tasting

Intense and deep purple red color.

Fine and delicate nose with aromas of black fruits such as cherry, blackberry. The fruit is expressed with intensity and length both on the nose and on the palate. Concentrated, structured and dense palate with very good length in the mouth



Food & Wine Pairings

Roasted rack of lamb with garlic and thyme

Duck confit casserole with homemade mashed potatoes

Grilled piece of beef with Provence herbs Braised sabonet with green lentils from Le Puy Plate of matured goat cheese



Aging & Serving

Served between 15 and 17°C

Potential aging between 4 and 5 years in the cellar