



Moulin à vent *Beaujolais Cru since 1936*
- Vignes de 1903 -

Origin

A single vineyard planted in 1903 by the grand-father of the former owner. At the time, he selected very qualitative rootstocks "Riparia Gloire" very adapted to the soil. Thanks to a manual work, generations succeed and the old Gamay vines are still here.

From the vines...

Varietal : 100% Gamay Noir.

Vineyard area : 2 acres.

Density of plantation : 4000 vines per acre.

Vine Age : 113 years old.

Plot : « Les Michelons ».

Soil type : Very complex soil, mix of sand, pink and darker granite rocks. Manganese. Quartz..

Elevation : 350m.

Exposure : South.

Farming : Manual pruning, plowing the soil, only use of copper and sulfur..

Winemaking : Semi-carbonic maceration with whole clusters at low temperature for 18 days in concrete vat. Fermentation under native yeasts and without sulfites..

Aging : Aging for 9 month in neutral wooden cask..

... To the glass

Crimson red robe. A very floral and charming nose showing roses, peonies, strawberry and cherry notes. In the palate, the wine is rich, dense, with fruit and minerality and a long finish.

Food pairings

Pair with duck, beef, and game.

Practical information

- ★ Fruity and Generous for aging
- ★ **Aging potential**
0 - 15 years
- ★ **Service**
Drink from 13°C

Yohan LARDY



Artisan-Winemaker :



TERROIRS ORIGINELS
BEAUJOLAIS MACONNAIS

« After several journeys around the world, I came back to my origins. Through my everyday work, I am trying to work in respect and harmony with nature in order to reflect in my wines a pure and authentique expression of my terroirs. »

