

MOULIN À VENT

BURGUNDY · 100% GAMAY · RED



Among the most structured Beaujolais crus, Moulin-à-Vent reveals a deep, elegant Gamay capable of ageing remarkably well. Black fruit, cherry and violet are joined by spice and sometimes subtly woody notes. The palate is full-bodied and structured, carried by fine tannins and real length.

Grape variety

100% Gamay

Serving temperature

12 à 14°C

Harvest

Hand-harvested

Colour

Deep ruby to garnet red, intense and bright.

Cellaring potential

Up to 8 years

Nose, Palate

Morello cherry, violet peony.

Ageing

12 months in barrel

Food pairing

Beef bavette with shallots, Grilled lamb chops with rosemary.

