



Moulin à Vent 2019

Soil and climate

Manganese granite, eroded on the surface in the form of pink sands and forming a granite arena called "gorrha". South-East orientation; the plots are located in "Les Roches", "La Delatte", "Aux Caves" & "La Grande Charrière" climates.

Grape variety

Gamay noir à jus blanc

Vineyard

Average age: 55 years old, 10,000 plants / ha. Yield: 34 hl / ha

Viticulture

Durable and environmentally friendly

Vinification

In whole grapes sorted without SO2 with daily punching down for 2.5 weeks. Alcoholic fermentation with indigenous yeasts without artificial thermoregulation. Malolactic fermentation in foudres.

Maturation

On lees, reductive in foudres without racking, with riddling without SO2 for 15 months.

Tastings

Beautiful dark red color. It is floral (violets, roses) and fruity (raspberry) with hints of liquorice. It is a fleshy and powerful wine with a mineral tension due to manganese; it is elegant, charming and structured. Appreciable now but cut for keeping.

TUOTTAJA

Philippe Pacalet

MAA / ALUE

Ranska - Bourgogne

PULLOKOKO

0,75

HINTA

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* hintatiedot näkyvillä vain kirjautuneille

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