

MOULIN-À-VENT LA ROCHE



Beaujolais
Appellation Village
Red
100% Gamay Grapes

Vineyards situation

The vineyard is situated along the crest of Moulin à Vent, and its soil contains a high proportion of quartz.

Wine making

Picked and sorted by hand, then de-stemmed, the grapes macerate slowly over the course of three or four weeks. Indigenous yeasts are used throughout the fermentation period, and extraction by means of both plunging and pumping over takes place on a regular basis.

Maturing and bottling

The wines are aged in our historic cellar for 10 months, a period spent in oak barrels, 100% of which are new. The oak used to make the barrels comes from the forests of Alliers, the Limousin and the Nivernais.

Winemaker's comments / Gastronomy

La Roche is a wine of great tension, with lots of minerality and precision. It is very linear in style, a characteristic that makes it a particularly apt match for complex and refined dishes.

Preservation

The wine needs two or three years to reach its peak, and can then age comfortably for several decades.

