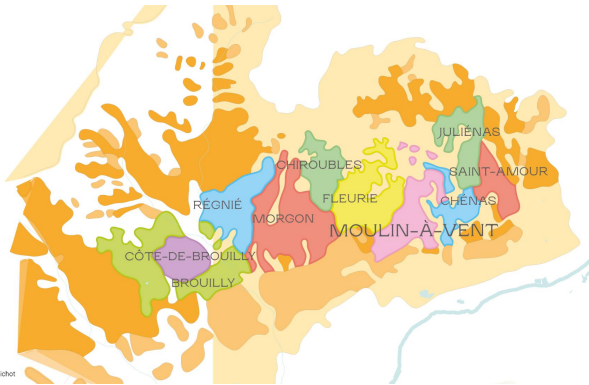


MOULIN-À-VENT "LE ROC" DOMAINE DE ROCHEGRÈS



LOCATION
Beaujolais

VARIETAL
Gamay

TERROIR

Poor pink granitic soil
Surface area of the vineyard : 7,90 ac
Age of vines : 30-40 years old



PRESENTATION

The Moulin-à-Vent appellation covers a surface area of 1,600 acres in the north of the Beaujolais region.

Our 12.3-acre estate is ideally located at the heart of one of the 18 recognized Climats "Rochegrès", which, as its name (sandstone rock) would suggest, features outcrops of the granitic parent rock amid the vines.

The vines benefit primarily from southeastern exposure and thrive in poor, very pure, pink granitic soil. They are therefore obliged to plunge their roots deep down to get the nutrients they need.

Our Moulin-à-Vent "Le Roc" is crafted with grapes from different terroirs - "La Rochelle", "Au Mont" and the younger vines in "Rochegrès".

WINEMAKING/AGEING

Fermenting maceration in thermoregulated open vats for 16 to 18 days.

Aging: 50% in 350-liter barrels (20% new barrels), 50% in stainless steel vats for 8 to 9 months, then 100% in stainless steel vats for 3 to 4 months.

TASTING

Appealing floral nose featuring notes of rose along with red and black fruit (raspberry, blackcurrant, blueberry) complemented by expressive minerality. Generous on the palate, with a structure that is both complex and harmonious. The finish is intense and subtly fragrant.

SERVING

Serve at 14-15°C (57-59°F).

To taste young on the fruit or to keep 3 to 5 years and more.

FOOD PAIRINGS

Roasted or stewed meat and poultry
Medium cheeses

QUOTES

Jancis Robinson: 16,5/20 (2022)

James Suckling: 90/100 (2021)

Wine Enthusiast: 93/100 (2020)

