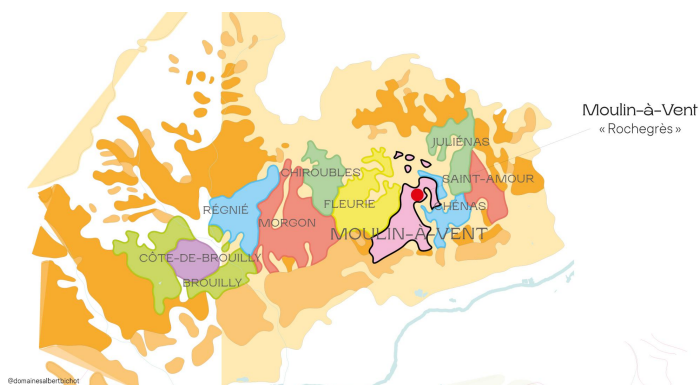


"ROCHEGRÈS" MOULIN-À-VENT DOMAINE DE ROCHEGRÈS



LOCATION

Beaujolais

VARIETAL

Gamay

TERROIR

Poor, very pure pink granitic soil
Surface area of the vineyard : 4,45 ha
Age of vines : 80-100 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.

This wine is crafted with grapes from the oldest vines of the "Rochegrès" terroir.

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

The intense nose reveals scents of ripe red fruit (cherry) that will evolve over time toward notes of flowers (rose), spices and, eventually, forest undergrowth. The palate is marked by its body and roundness, and boasts elegant, well-rounded tannins. On the finish, the sensation of a harmonious alliance between body and finesse, indeed the expression of this terroir in all its purity, can be perceived.

SERVING

Serve at 15-16°C (59-61°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

Tim Atkin: 93/100 (2023)

Wine Spectator: 94/100 (2022)

James Suckling: 95/100 (2020)

