Domaine Guillot - Gonin

TECHNICAL SHEET

Moulin-à-Vent

Fût de Chêne

Appellation Moulin-à-Vent Contrôlée · Cru du Beaujolais · Oak-aged red wine



ALCOHOL	SERVE AT	CELLARING
13% vol.	16 °C	10 years

The wine

GRAPE VARIETY	Gamay
SOIL	Granitic sand veined with manganese
LOCATION	East-facing, overlooking the village of Chénas, facing the Alps
VINEYARD	Steep old vines, goblet-pruned (gobelet)
HARVEST	By hand
VINIFICATION	Grapes macerated in vat
AGEING	12 months in oak barrels

Tasting notes

Colour Dark garnet with deep ruby tones.

Nose Spicy and complex, with scents of faded rose and iris.

Palate Fleshy, with fine tannins and lingering notes of spice and black fruit, at times very ripe wild strawberry, and a hint of minerality, leading to a silky, oaky finish.

Food pairing

Red meats, game, dishes in sauce (boeuf bourguignon, coq au vin) and soft cheeses (Munster, Époisses, Camembert…).

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