Domaine Guillot - Gonin

TECHNICAL SHEET

Moulin-à-Vent

NO ADDED SULPHITES

Jean-Philippe Guillot · N°1

Appellation Moulin-à-Vent Contrôlée · Beaujolais Cru · Red wine



ALCOHOL	SERVING	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, opposite the Alps
VINES	Old vines on steep slopes, gobelet-trained
HARVEST	By hand
WINEMAKING	Grapes macerated in tank, with no added sulphites
MATURATION	9 months in tank

Tasting notes

Colour Dark garnet with deep ruby hues.

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

Palate Fleshy, with fine tannins; lingering notes of spice and black fruit, sometimes very ripe wild strawberry, and a mineral touch.

Food pairing

Red meat, game, meat dishes in sauce (beef bourguignon, coq au vin), soft cheeses (Munster, Époisses, Camembert…).

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