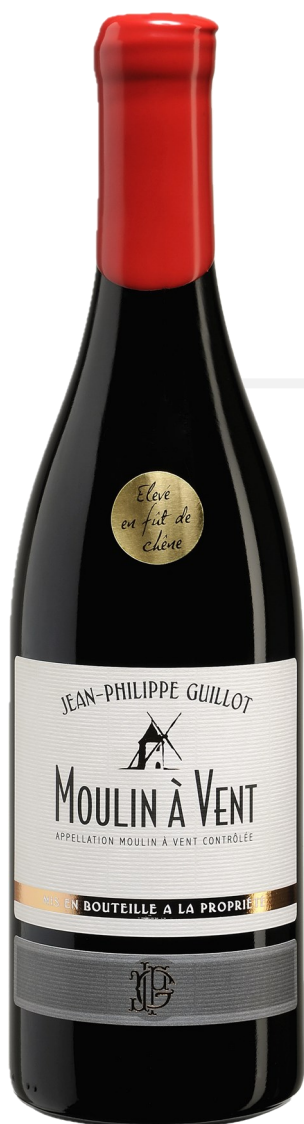


# MOULIN À VENT FÛT DE CHÊNE

## BEAUJOLAIS



**Location :**

Facing East, overhanging the village of Chénas facing the of the Alps.

**Soil :**

Granitic sand with manganese veins

**Grape Variety :**

Gamay

**Color :**

Red

**Alcohol :**

13 % vol.

**Vinification :**

Manual harvesting, maceration of grapes in tanks

**Tasting Notes :**

A dark garnet color with deep ruby. A spicy and complex nose with perfumes of faded rose and iris. In mouth, fleshy, the tannins are fine and the aromas of spices and persistent black fruits, sometimes of very ripe wild strawberry and a mineral zest, for a silky and woody finish.

**Pairing Suggestions :**

Red meat, game, meats in sauce (beef bourguignon, coq au vin), soft cheeses (munster, epoisses, camembert...).

Vignerons • Récoltants