

MOULIN-À-VENT DOMAINE DE ROCHEGRÈS



Beaujolais

100 % Gamay

AOC Village

The vineyard:

3 ha (7.4 acre) plot
 Average age: 25 to 35 years
 Lean, pink granitic soil

Vinification:

Handpicked
 Temperature-controlled open tank
 Vatting: 18 days on average

Ageing:

50 % in 350 litre barrels
 50 % in vats
 10 to 12 months

Covering 5.2 ha (12.85 acres) within the 660 ha (1631 acres) of the Moulin-à-Vent appellation, our vines are ideally located at the heart of one of the 18 recognized single vineyards, Rocheigrès, where, as its name, "grey rock", suggests, the granitic parent rock is visible at the surface in the vineyards. These vines benefit from mainly south-eastern exposure and thrive in very pure, lean pink granitic soil. This forces them to plunge their roots deep down in search of the nutrients they need. Our Moulin-à-Vent Domaine de Rocheigrès is crafted with grapes from different terroirs: La Rochelle, au Mont and from the youngest vines in Rocheigrès.

Tasting notes

Floral and full-flavoured, this beautiful wine exudes aromas of rose and dark wild berries with an expressive mineral base. The palate is generous, with structure that is both complex and harmonious. The finish is intense and subtly flavoured.

Food/wine pairing

Taste the with roasted meats, game and dishes in sauce.

Serving and cellaring

Serve between 13 and 14°C. (55°F - 57°F)

May be enjoyed now while young or laid down for 3 to 5 years or more.

