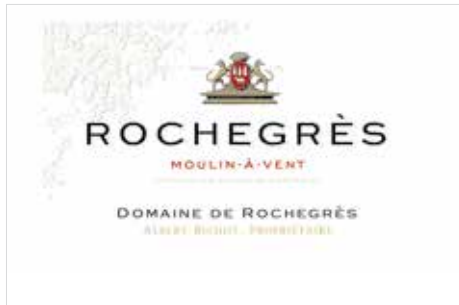


ROCHEGRÈS - MOULIN-À-VENT DOMAINE DE ROCHEGRÈS



Beaujolais

100 % Gamay

AOC Village

The vineyard:

2.20 ha (4.95 acre) plot
Average age: 80 to 100 years
Very pure, lean, pink granitic soil

Vinification:

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

Ageing:

60 % in 350 litre barrels
40 % 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, Rochegrès, where, as its name, "grey rock", suggests, the granitic parent rock is visible at the surface of the soil in the vineyards. This exceptional, distinctive location irrefutably defines the profile of this structured, fleshy wine that boasts floral aromas.

Tasting notes

The nose is highly aromatic and evocative of ripe red fruit (cherry), which evolve towards fine, floral then spicy notes, finishing on a touch of oak. The first palate is dominated by the roundness and fullness along with elegant tannins. The finish is well balanced, fleshy, delicate and pure, which is due to this particular terroir.

Food/wine pairing

Our Rochegrès Moulin-à-Vent is a fine accompaniment to red meats, as well as poultry and mild cheeses.

Serving and cellaring

Serve between 14 and 16°C. (57°F - 61°F)

This wine may be laid down for 5 years or more.

