



Grapes  
100% Gamay

Region/Appellation  
Beaujolais

Alcohol by volume  
13.5%

Residual Sugar  
less than 2 g/l

pH  
3.62

Total Acidity  
5.234652 g/l

Tasting Guide  
A B C D E  
Light Medium Full

Tasting note printed  
30/12/2025

# Moulin-à-Vent 2022 6x75cl

## Winemaker Notes

Rich and powerful, these wines display the essence of their appellation with elegant fruit, supple tannins and freshness.

## Vineyard

This wine is a blend made from our eight great terroirs of Moulin-à-Vent: Rochegrès, Carquelin, Champ de Cour, Thorins les Verrillats, La Roche, la Rochelle and Les Caves. The pink granite soils are different from one vineyard to another and show various depths, alterations and exposures.

## Winemaking

Picked and sorted by hand, and often de-stemmed, the grapes macerate slowly over the course of three or four weeks. Both pigeage and pumping take place during the fermentation period depending on the vintage characteristics. The wines are aged for 10 months in concrete tank and in oak barrels, in our historic cellar. The oak used to make the barrels comes from the forests of Allier, Limousin and Nivernais.

## Vintage

The 2022 vintage endured extreme weather—early budding, record spring heat, summer drought, and hail—but ultimately produced surprisingly fresh and elegant wines.

## Food match

Good with Boeuf Bourguignonnes.

