

MOULIN À VENT

Grape variety: Gamay Noir à Jus Blanc

Colour: Red

Soil type: Granitic

Tending method: Integrated

VINIFICATION

Traditional semi-carbonic maceration, 50 to 80% de-stemming, 10 to 14-day vatting.

MATURING

Part in stainless steel vats and part in oak barrels that have already held several wines.
Bottling on the estate by us after light filtration.

TASTING NOTES

Deep robe, toasty and dark berry fruit aromas and flavours. Mellow with great length.

SERVING

Serving temperature: 15-18°C/59-64.5°F

Cellaring: 4-6 years

CERTIFICATION.

V.E.3 - the highest official French environmental certification



Contact

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