



MOMMESSIN
FONDÉE EN 1865

Domaine de Champ de Cour Moulin-à-Vent

Appellation: Moulin-à-Vent

Region: Moulin-à-Vent

Grape varieties: black gamay with white juice

Average of the vines: 30 years – Surface : 7 hectares

Harvest: manual

Wine making : traditional with destalking

Ageing : in oak barrels

HISTORY

Domaine de Champ de Cour comes from one of the top 10 crus of Beaujolais within the appellation of Moulin-à-Vent, located in the northern part of Beaujolais. Moulin-à-Vent- produces strong, full-bodied wines that age very well for three to five years, sometimes longer.

The wines are big, plummy, slightly Burgundian in style. Moulin-à-Vent is the longest lived of all the crus of Beaujolais

TERROIR

The Gamay grape gives one of the juiciest, most drinkable wines the world has ever offered and comes from the granite slopes chiseled back toward the Massis Central mountains from the Valley of the Saone River. The soil is made up of crumbly, pink granite and is very rich in mineral elements such as magnesium.

WINE

Colour: a nice ruby colour with violet glints.

Nose: intensive, floral and fruity with dominant blackcurrant, blackberry, liquorice, violet and cinnamon aromas.

Palate: great length with power and flavour.

SERVICE

It should be served between 14° and 16°C with red meats, full-bodied cheeses. It needs 2 to 5 years to reach its full maturity. Its powerful aromas will also give you great early pleasure.



BEAUJOLAIS

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