



History

The appellation gets its name from the presence of an old windmill situated in the middle of the vineyard, which was used to mill grain until the mid 19th Century. The Moulin-A-Vent appellation stretches over the communes of Romaneche-Thorins and Chenas.

Origins

From a rigorous selection of a single domaine sourcing. The vineyard benefits from all exposures except the North.

Age of vines: 50 years

Yield: 52 hectolitres / hectare

The vines are pruned "en gobelet" with sustainable farming methods.

Grape varieties

Gamay noir. Black gamay with with juice.

Terroir

The soil of Moulin-A-Vent is fairly shallow, permeable and rich in mineral elements especially manganese. Composed of pink-coloured brittle granite.

Food and wine pairing

It is perfect with red meats, grilled, roasted or even marinated and strong cheeses.

Serving suggestions

Best decanted and served at a temperature of 14° to 16°C. (57-60°F.) to discover the aromatic intensity of this wine.

Ageing potential

This wine can be kept for more than 5 years.