

MAISON  
**JEAN LORON**  
DEPUIS 1711

HARVEST 2011

**MOULIN-À-VENT**

*Appellation d'Origine Protégée*

Le Moulin - Réserve caveau



**REGION**

France / Bourgogne / Beaujolais

**GRAPE VARIETY** Gamay Noir

**WINEMAKER** Jean-Pierre Rodet

**VINTAGE 2011**

It's a very early vintage (harvest on the 24th of August). The grapes are small, black and very healthy. The maturity is superb, similar to 2009 but with lower acidity.

**SOIL**

The vines are located in Romanèche-Thorins, at the foot of the windmill. Planted on a wonderful terroir of granite, rich in minerals and facing east-south-east.

**VINIFICATION & AGEING**

Selection of the best sources. Bunches are delicately destemmed. Fermentation for 25 to 35 days. This wine is then aged, in part, in barrels on fine lees for 8 to 9 months in the tradition of great bourgogne wines.

**TASTING NOTES**

This wine offers a wide variety of fragrances developing aromas of roast, licorice, kirsch and candied fruits as it ages. This Réserve Caveau is made to last 5 to 10 years and more.

**FOOD & WINE PAIRINGS**

Lamb leg, vegetarian lasagna, Cantal cheese, red berry pie.

**SERVING TEMPERATURE** from 15 to 18 °C

**AGEING POTENTIAL** 10 years and over

**AWARDS**

- 16/20 - Bettane et Desseauve Guide 2015
- SILVER medal - Concours International des Vins de Lyon 2014
- BRONZE medal - Concours des Grands Vins du Beaujolais 2014



**ESTATE**

The cru Moulin-à-Vent is named after the windmill located in Romanèche-Thorins. Listed as a historical monument, the windmill embodies the appellation's prestige and pride.

