

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 year 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

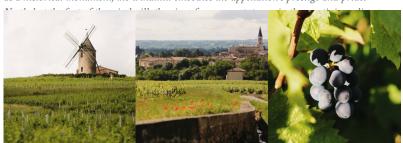
AWARDS

- 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.





BEAUNE









Réserve Caveau

Moulin à Vent

Le Moulin

Ricotte 2011

Vieilles Vignes