

MAISON
JEAN LORON
DEPUIS 1711

HARVEST 2011

MOULIN-À-VENT

Appellation d'Origine Protégée

La Roche - 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 August). The grapes are small, with black berries very healthy. The maturity is superb, similar to 2009 but with a lower acidity.

SOIL

0.5Ha situated at the bottom of the Moulin-à-Vent in the climat « La Roche », East exposure. Brown sandy soils poor in organic matter, sitting on pink granite.

VINIFICATION & AGEING

Hand harvested, 70% de-stemmed in gridded tanks. Fermentation of 25 to 30 days. Aged in 3-5 year old French oak barrels on the fine lees for 8-15 months.

TASTING NOTES

Strawberry aromas of wood and sweet spices, complemented by slightly burnt notes of vanilla cocoa. Beautiful long finish with finesse and elegance.

FOOD & WINE PAIRINGS

Rillettes of rabbit, grilled pate of lamb, grilled pork or basquaise chicken

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL More than 10 years

AWARDS

- Vintage 2011 - Guide Bettane&Desseave 2018 - 17/20
- Vintage 2010 - Guide Gault&Millau 2015 - 15/20

Le Guide
Gault & Millau

GUIDE
DES VINS
bettane +
desseave

