



*Moulin à Vent is called the king of Beaujolais. This is the Cru with the greatest cellaring potential and that resembles its Burgundian neighbors the most. After a few years in the bottle, it is sometimes said to “pinote” or take on Pinot Noir characteristics. This cuvée is the expression of an alliance between finesse and power. La Rochelle is one of the terroirs most suited to cellaring in the Moulin à Vent appellation area, it is concentrated and powerful with a broad palette of aromas and great complexity.*



#### VINES & TERROIRS :

Grape Variety : Gamay  
Color : Rouge  
Vintage : 2021  
Age of vines : 60 years  
Terroir : Various granitic with manganese  
Type of culture : Sustainable agriculture with HVE3 Certification, pruning Gobelet  
Type of harvest : Manual harvest  
Density feet/ha : 10 000  
Surface : 0.5 Ha  
Yield : 45 hL/Ha  
Production : 1 500 bottles  
% vol alcohol : 13.5 %



#### VINIFICATION & AGING :

Vinification : Traditional vinification of Beaujolais with whole bunch: half-carbonic maceration with two pumping per day, maceration of 10 to 12 days in concrete tanks with indigenous yeasts.  
Aging : In 1 to 2 year-old barrels for 8 months and two years in bottle  
Cellaring : Up to 15 years. Peak between 6 and 10 years



#### TASTING NOTES :

Eye : Deep ruby with crimson tints and shiny, thick tears.  
Nose : Intensely fruity with raspberry at the fore, followed by more pronounced touches of buttered brioche and chocolate on the second nose.  
Palate : refined and airy, suave and full attack, round and voluptuous, mouthfeel. Juicy raspberry flavors. Buttery and brioche notes at the end to add fattiness to the raspberry. Lovely balance for this cuvée with great length and an exceptional finish.



#### MATCHING IT WITH FOOD :

All red meats and all poultry. It combines very well with dishes with morels.  
Serving temperature : 14 °C

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PIERRE-MARIE CHERMETTE

**Moulin-à-Vent**  
CRU DU BEAUJOLAIS  
La Rochelle