



**FAMILLE  
CHERMETTE**



*Moulin à Vent is called King of Beaujolais. This is the Cru with the longest cellaring potential and which is closest to its Burgundian neighbours. As it ages, it is sometimes said to “pinote”. This cuvée is the expression of the alliance between finesse and power. The aromatic palate is wide, going from very ripe small red berries through spice to mineral notes. The three different plots of vines we use for this cuvée give a wine that is full and balanced: Rochegrès give finesse, Roche Noire liveliness and fruit while La Rochelle contributes power.*



#### VINES & TERROIRS :

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Grape Variety : Gamay  
 Color : Red  
 Vintage : 2023  
 Age of vines : 50 years  
 Terroir : Various granitic with manganese  
 Exposure : South West  
 Type of culture : Sustainable agriculture with HVE3 Certification, pruning Gobelet  
 Type of harvest : Manual harvest  
 Surface : 1 ha of Rochegrès, 2 ha of La Rochelle et 1.5 ha of Roche Noire.  
 Yield : 45 hL/Ha  
 Production : 16 000 bottles  
 % vol alcohol : 13,5 %



#### VINIFICATION & AGING :

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Vinification : Traditional vinification of Beaujolais with whole bunch: half-carbonic maceration with two pumping per day, maceration of 10 to 12 days in vats with indigenous yeasts  
 Aging : During 6 months 85% in oak tuns “foudres” and 15% in oak barrels from 1 to 4 years old  
 Cellaring : Up to 10 years. Peak between 3 to 6 years



#### TASTING NOTES :

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Eye : Deep, shiny, limpid ruby with crimson tints: very thick tears.  
 Nose : Intense with red fruit scents that include raspberry, cherry, blackberry and blackcurrant, partnered by hints of violet and iris.  
 Palate : Refined and racy with a full rounded and fleshy juicy fruit attack. Mellow, creamy tannins give a suave, velvety texture. Great complexity of flavors.



#### MATCHING IT WITH FOOD :

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All meats and poultry. It's a great partner to dishes with morel mushroom and camembert or matured Saint Marcelin cheese.

Serving temperature : 15 °C

[www.chermette.fr](http://www.chermette.fr)

PIERRE-MARIE CHERMETTE

**Moulin-à-Vent**  
 CRU DU BEAUJOLAIS  
 Les Trois Roches

