



Moulin-à-Vent « Générosité de Pierre-Marie »

In tribute to Pierre-Marie Chermette, my father, who worked closely alongside my mother in both winemaking and vineyard cultivation. He is known for his generosity toward others. This wine is marked by its richness, roundness, and fresh fruit character. Born from a manganese-rich granite terroir in Rocheigrès, this Moulin-à-Vent combines freshness and structure. Velvety in texture, it reveals aromas of red and black fruits, enhanced by a beautiful minerality and a long, persistent finish.



VINES & TERROIRS :

Grape variety: Gamay
Color: Red
Vintage: 2021
Vine age: 55 years
Terroir: Various granite soils with manganese
Farming method: Sustainable viticulture, HVE3 certified.
Pruning: Gobelet (bush vine)
Harvesting method: Hand-picked
Planting density: 9,000 vines/ha
Surface area: 2.50 ha
Yield: 40 hL/ha
Alcohol by volume: 13%



VINIFICATION & AGING :

Vinification: Traditional semi-carbonic Beaujolais method with whole bunches, one 10-minute pump-over per day, maceration lasting 7 to 9 days in concrete tanks
Aging: 6 months in *foudres* (large oak barrels)
Cellaring potential: 2 to 15 years. Peak: between 2 and 5 years



TASTING NOTES :

Appearance – Deep ruby color, intense robe with purplish highlights
Nose – Fresh, spicy, and mineral, with aromas of red fruits (redcurrant, ripe strawberry), followed by notes of dark fruits (blackberry and blackcurrant)
Palate – Fleshy yet refined. A pure, balanced wine with a round, velvety texture. The finish is long and persistent with great aromatic complexity



MATCHING IT WITH FOOD :

This wine pairs well with a wide range of dishes, including game terrines, thrush pâté.
This wine pairs well with red meats, whether marinated or in sauce, as well as game dishes (venison or hare stew, wild boar, coq au vin). Cheeses: Époisses, Munster.

Serving temperature: 14–15°C

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