



2022 Moulin-à-Vent

(Trey-nel Moo-lin-ah-vent)

Beaujolais / AOC Moulin-à-Vent

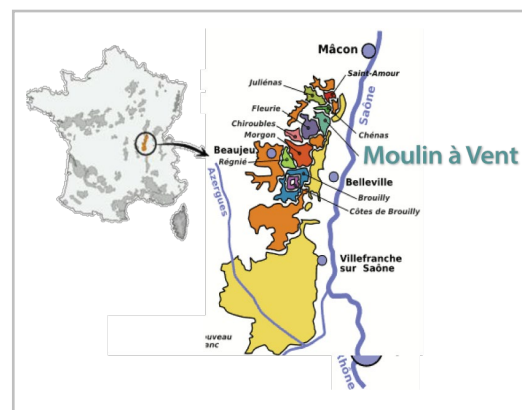


Winemaker Notes

This wine is subtle and elegant with a deep ruby color, and a wide aromatic range of taste. Its light wooded nose brings notes of white pepper and cocoa, melted with the aromas of ripe black fruit. The mouth is smooth, mineral with tight tannins.

Vineyard

Union between Beaujolais and Burgundy, the appellation Moulin à Vent is in 1925 the 1st Cru delimited of Beaujolais, The Trenel Moulin à Vent comes from different places the Bois Maréchaux (granite clay matrix) and the Thorins (granite arenas with manganese inclusions) which are at the bottom of the Moulin à Vent. The low slopes are facing from East to South.



Grapes

100% Gamay Noir

Winemaking

Maceration in full grapes during 18 days. Raised in barrel 15 and steel tank for 10 months No fining and light filtration.

Alcohol by Volume

13.5%

Drinking Window

3 to 5 years

Food Match

Serve between 14° and 16°C. Pairs nicely Fondue Bourguignonne, a braised matured beef.