Domaine du Chapitre

Moulin-à-vent

2020



History

The beautiful 35-hectare estate in the village of La Chapelle de Guinchay includes Beaujolais Crus (Morgon, Fleurie and Saint-Amour), Beaujolais and Beaujolais-Villages, Bourgogne Chardonnay and Mâcon-Villages.

Grape variety

Gamay

Origin

The name Moulin à Vent owes its name to the emblematic mill at the top of the hill that dominates the vineyards of the oldest AOP of Beaujolais. The Moulin à Vent appellation covers the best slopes of Romanèche-Thorins and Chénas.

Vinification

Traditional vinification. Maceration in open, temperaturecontrolled stainless steel tanks. Long fermentation during which pumping over is performed. The wines are aged on fine lees for 10 months in stainless steel.

Soil

The soil is granitic with shale and clay veins.

Colour

Purple red. Over time it will develop a deep garnet color.

Nose

In its youth, fruity and floral notes dominate such as ripe cherry and violet. With ageing the bouquet becomes more spicy and complex, with aromas of truffl or musk.

Palate

The finesse of its tannins and the persistence of its aromas provide unparalleled pleasure. Fleshy, velvety, often mineral, this wine offers oaked notes due to barrel ageing.

Recommandations

Excellent with grilled meat.

Serving

14-16°C

Cellar potential

Drink within 3 years.

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