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15 **Moulin à Vent**
APPELLATION MOULIN À VENT CONTRÔLÉEDomaine
du Guéret

Domaine du GUERET

Appellation

VIN ROUGE

Moulin à vent

Varietal : 100 % Gamay

Vinification : Harvested by hand, the grapes are processed as bunches, according to the traditional method of the Beaujolais, and then the wine is partially matured in oak casks in cellars dating from the 18th century.

Character: Ruby dress. Aromas of flowers and fruits on the nose, specially cherry. The palate is fleshy with a gentle spiciness. Long finish.

Gastronomy : Poultry, veal or pork shoulder.

Serving temperature: 12 °C to 14°C.

Cellaring : 4 to 5 years

Estate : Situated in Chénas, in the North of Beaujolais, the Guéret estate has belonged for several generations to the Favre-Curtelin family, the family of Catherine Delaunay. It spreads over 13 hectares: 3.4 hectares in Saint-Germain-sur-l'Arbresle within the Beaujolais appellation and around 10 hectares within the Moulin-à-Vent appellation, in a place called La Bruyère. This South-facing vineyard planted with old Gamay vines, has one of the best soils of this appellation. Since 2005, Catherine Delaunay-Favre, recognized as one of the best oenologists of her generation, oversees the wine making and maturing process.



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