



TRENEL

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VIN DU BEAUJOLAIS

MOULIN À VENT

**Appellation:**

AOP Moulin à Vent

Grape variety:

Gamay noir à jus blanc

The most Burgundian of the Beaujolais Crus, the Moulin à Vent AOP became the first delimited Beaujolais Cru in 1925, Trenel's Moulin à Vent is made from a blend of grapes from different lieux-dits: Les Bois Maréchaux (granitic clay matrix) and Les Thorins (granitic sand with veins of manganese), which lie at the foot of the Moulin à Vent.

Soil:

Granitic and clay-granitic sands.
Various exposures from east to south-facing.

Vinification:

Maceration in whole bunches for 18 days. Aged in oak barrels (15%) and stainless-steel vats for 10 months. No fining but a light filtration.

Tasting notes :

Appearance: Deep ruby hue.

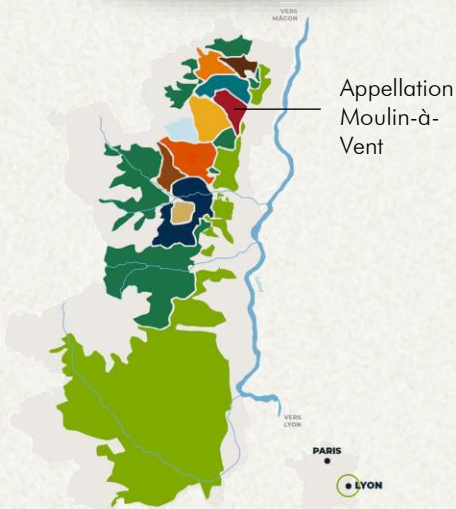
Nose: A wide array of aromas with notes of cherry-like ripe black fruit, violets, white pepper and sweet spices. The wine has gained a hint of oak resulting from the ageing process.

Palate: Smooth on the palate, with an assertive mineral character, a spicy finish and lovely tight tannins.

Serving suggestion:

Serve between 14-16°C. Ageing potential of 7 to 12 years.

Food wine pairing: Enjoy with grilled aged beef, coq au vin, aubergine lasagna or a baked Camembert.



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TRENEL - 33, Chemin du Buéry - 71850 Charnay les Mâcon - contact@trenel.com - Tél : 33 (0)3 85 34 48 20

www.trenel.com