



TRENEL

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AN EXCEPTIONAL CLIMAT

MOULIN-A-VENT

LES THORINS



Appellation:

AOP
Moulin-à-Vent

Grape variety:

Gamay noir
à jus blanc

Moulin-à-Vent, often nicknamed the “Lord of the Beaujolais”, is a *cru* famed for its power and cellar-ageing potential. Situated between the *communes* of Romanèche-Thorins and Chénas in the northern Beaujolais, this terroir has manganese-rich granite soils, imparting structure and unique character to the wine.

The Les Thorins *lieu-dit* is one of the AOC's most emblematic terroirs. Set around the famous windmill that gives the *cru* its name, the wines from this *lieu-dit* are distinguished by their harmonious balance of power and finesse.

Soil:

Deep and very weathered granite (saprolite & clay on the surface). South, south-west facing. Single contiguous 0.65-hectare plot. Age of vines: 40-60 years.

Vinification:

12 days of vatting with 70% of the grapes in whole bunches. 10 months of ageing. 70% in stainless steel vats, 30% in old French oak barrels. No fining. Light filtration.

Tasting notes:

Appearance: Fairly dark ruby hue and a soft intensity.

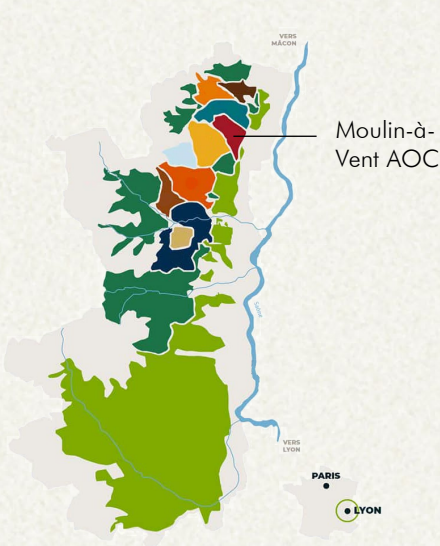
Nose: Fresh with spicy aromas (pepper) and notes of black fruit (blackcurrants, cherries). Floral aromas (violets), as well as notes derived from the ageing process, add complexity.

Palate: Rich, elegant structure, typical of the Gamay grape grown on granite soil. Very light oaky notes. Velvety texture. Smooth, silky tannins. Good length.

Serving:

Serve between 13°-15°C. Cellar ageing potential of 10 to 15 years.

Food pairing suggestions: Beetroot tartare, dried duck breast and roasted hazelnuts, mushroom risotto with slivers of chestnut, or a fine crust tart with roasted figs and thyme.



Organic Wine certified by FR-BIO-01