



Dominique Morel Moulin A Vent

Secrets of the Cuvée

Always present in seams in the earth, the influence of manganese on the typicity of the wines here is marked and may be behind their tendency to 'pinoter' - or age taking on pinot characteristics—over the years.

This cuvée boasts a dark garnet robe with complex black fruit and spice notes blend with silky, thoroughbred tannins.

Dishes

Game terrine, smoked ham, beef Bourguignon, grilled steak, T-bone with shallots, tournedos, couscous with meat, jugged hare, turkey with truffles, pheasant with grapes, cheese platter.

Serving

Serving temperature	16C
Optimal tasting	Between 1 and 8 years
Winemaker's suggestion	Between 1 and 4 years for its full, fruity side.
	Between 4 and 8 years for full maturity
Cellaring temperature	Between 10 and 14 C



Fact sheet

Appellation history

Romanèche Thorins lived to the rhythm of its four manganese mines from 1823 to 1919. The Cru's emblem, the Moulin à Vent—windmill—stopped grinding grain in 1850 and had to wait until 1999 to get its sails back!

From 1924, this appellation was set out to fight against forgery of a wine that was already very famous. The appellation decree was on 11th September 1936.

The Vines

Grape variety: Gamay Noir

The estate's first Moulin à Vent harvest: 2011

Total surface area of AOC Moulin à Vent on the estate: 1.30 ha

Four plots of old vines are used to make this cuvée.

The soil is made up of pink granitic arena criss-crossed with many seams of manganese.

The vines are trained using goblet pruning and are planted at high density (8500 vines/ha).

Integrated vinegrowing techniques used.

Average plot age: 62 years old in 2013

Vinification

The handpicked grapes are given the best of traditional Beaujolais vinification using 60% whole bunches and 40% de-stalked grapes.

Maceration lasts 10 to 15 days.

Pumping over and punching down at the end of maceration.

Temperature regulation of our stainless steel vats means that we can generally vinify without the use of sulfites.

The wine is matured on fine lees for 8 months in stainless steel vats and in oak barrels for 40% of the cuvée.

After natural cold stabilization, bottling is carried out on the estate.

