

**Winemaker:** Raphaël Saint-Cyr

**Region:** Beaujolais **Location:** Anse



# Moulin-à-Vent La Bruyère

DOMAINE SAINT-CYR



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**Annual Production:**

35 HL/hectare - 6,000 bottles

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**Appellation:** AOC Moulin-à-Vent

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**Farming:** Organic / Biodynamic

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**Varietals:** 100% Gamay

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**Age of the vines:** 55 years old

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**Vineyard/Terroir:** Single parcel from "La Bruyère", cru classé of Moulin-à-Vent, close to the village of Thorins. Pink granite soil rich in magnesium on a southeast exposure.

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**Vinification:** Cold carbonic maceration for 21 days; alcoholic fermentation with native yeast beginning on day 15; natural malolactic fermentation. Minimal sulfites added at bottling, unfiltered.

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**Aging :** 50% is aged in old oak barrels for 10 months.

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**About the winemaker:**

Raphael Saint-Cyr is the fourth generation vigneron at the Domaine Saint-Cyr, which was created by his great-grandfather, Pierre Saint-Cyr. The estate is located in Anse, found at the southern edge of the Beaujolais. When Raphael took over the winemaking in 2008, he let go of a large portion of Beaujolais vines around the winery and acquired vines further north in the crus of Morgon, Regnié, Chénas, and Moulin-à-Vent. Having seen his grandfather and uncle get sick from the chemicals used to treat their vines, Raphael was immediately convinced to convert the entire 23 hectare domaine to certified organic viticulture, making Domaine Saint-Cyr one of the largest organic domaines in the Beaujolais.