

Winemaker: Elisa Guerin

Region: Beaujolais

Location: Chénas



Beaujolais Villages

FAMILLE GUERIN

Appellation:

AOC Beaujolais Villages

Annual Production:

14,000 bottles

Varietals: 100% Gamay

Age of the vines:

Average of 50 years old

Farming: Organic management of grass growth by soft plowing no deeper than 5 cm during the summer, and natural grass cover during the winter. Use of organic cow manure.

Vineyard/Terroir: Organic grapes purchased from two growers in cool climates. 10,000 vines per hectare under gobelet pruning with close control of yields. Quincié-en-Beaujolais: blue shist and limestone on a northern exposure.

Lantignié: granitic sandy soil on a high southeast exposure at 400m.

Fermentation: Traditional Beaujolais fermentation with indigenous yeast: carbonic maceration of whole clusters to obtain an enzymatic fermentation in order to develop fresh, fruity and soft aromas. Minimal mechanical intervention. Soft pump over, twice during the fermentation. No punch-downs. Slow press.

Aging: Aged one winter in stainless steel tanks.

SO2: 10 mg/L during racking; 10 mg/L during bottling



About the winemaker:

Elisa Guérin delivers a fresh new vision for Moulin à Vent and a reminder of how noble a grape Gamay can be. Elisa crafts not only joyous wines for early drinking—full of violet, cherry and wilted roses—but also intense-yet-harmonious, ageworthy wines with notes of undergrowth and steeped black tea that provide tannin and structure. The Guérin family holdings reintroduce a prestigious terroir that is a revelation to even the most knowledgeable Beaujolais consumer.