

Winemaker: Elisa Guerin

Region: Beaujolais

Location: Chénas



Chiroubles

FAMILLE GUERIN



Appellation:

AOC Chiroubles

Annual Production:

1,600 bottles & 100 Magnums

Varietals:

Massal selection of Gamay Noir à jus blanc

Age of the vines:

Mostly 60 years old, with some 100-year old vines.

Farming: Densely planted at 10,000 vines/ha with attention given to agro-ecology, conservation of the soil and health of the biodiversity. The soil is horse-plowed.

Vineyard/Terroir: From a single 1.2 acre parcel in the lieu-dit "Les Genêts" on sandy soils with rocks of pink granite.

Harvest: Manual harvest of selected grapes, yielding 25 hl /ha.

Fermentation: Semi-carbonic maceration of whole clusters with native yeasts in concrete tanks of 54hL. Temperature controlled and kept below 25 °C. No mechanical intervention, no added enzymes, and no filtration.

Agging: 8 months in concrete tanks

SO2 : Some added at racking (10mg/L) and some at bottling (5 mg/L)

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.