

Winemaker: Elisa Guerin

Region: Beaujolais

Location: Chénas



Moulin-à-Vent "La Vigne de mon Père"

FAMILLE GUERIN

Appellation:

AOC Moulin-à-Vent

Annual Production:

3,000 bottles & 100 magnums

Varietals: Gamay Noir à jus blanc

Age of the vines:

Between 30 and 50 years old

Farming: Densely planted at 11,000 vines/ha with attention given to agroecology, conservation of the soil and health of the biodiversity. Gobelet pruning.

Vineyard/Terroir: From the climats of "Les Bois Maréchaux", "les Burdins" and "la Coudrière" on East and North exposures.

Harvest: Manual harvest of selected grapes, yielding 30 hl /ha

Fermentation: Semi-carbonic maceration of whole clusters with native yeasts in concrete tanks of 54hL. Temperature controlled and kept below 25 °C. One pump-over every other day. One punch down. No added enzymes and no filtration.

Aging: 9 months in concrete tanks.

SO2:

Some added at racking (10 mg/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.