

Winemaker: Elisa Guerin

Region: Beaujolais

Location: Chénas



Moulin-à-Vent "Les Thorins"

FAMILLE GUERIN

Appellation:

AOC Moulin-à-Vent

Annual Production:

6200 bottles & 100 Magnums

Varietals: Gamay Noir à jus blanc

Age of the vines:

60 years old

Farming: Densely planted at 12,000 vines/ha with attention given to agroecology, conservation of the soil and health of the biodiversity. Efforts are made to increase biodiversity through the planting of trees and the conservation of spontaneously growing trees. Cover crops and organic matter are managed in order to be less dependent on manure. Gobelet pruning.

Vineyard/Terroir: From a single parcel in the lieu-dit of "Les Thorins" on an eastern exposure. Soils are a sandy strata referred to as "gorrha" made of a strong decomposition of granite, resulting in a mix of quartz sand, clay, and iron oxide.

Harvest: Manual harvest of selected grapes yielding 32 hl /ha.

Fermentation: Semi-carbonic maceration of whole clusters with native yeasts in concrete tanks of 54hL. Temperature controlled and kept below 25°C. Daily pump-over during fermentation which lasted 15 days. No added enzymes. No filtration.

Aging: 80% in concrete tanks for 12 months. 20% in 228L barrels for 9 months.

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.