

Winemaker: Raphaël Saint-Cyr

Region: Beaujolais **Location:** Anse



Moulin-à-Vent Les P'tits Bois

DOMAINE SAINT-CYR



Annual Production:

35 HL/hectare - 3,000 bottles

Appellation: AOC Moulin-à-Vent

Farming: Organic / Biodynamic

Varietals: 100% Gamay

Age of the vines: 30 years old

Vineyard/Terroir: From a small parcel of "classé cru" next to "La Bruyère" vinified separately in exceptional years. Southwest exposure on alluvial granite soil.

Vinification: Cold carbonic maceration for 15 days; alcoholic fermentation with native yeast beginning on day 11; natural malolactic fermentation. Minimal sulfites added at bottling, unfiltered.

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

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.