

Winemaker: Elisa Guerin

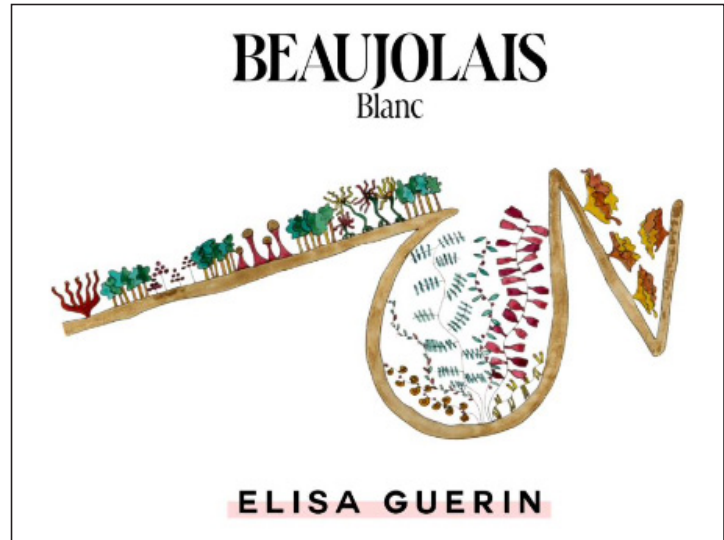
Region: Beaujolais

Location: Lancié



Beaujolais Blanc

ELISA GUERIN



Appellation: AOC Beaujolais

Varietals: 100% Chardonnay

Age of the vines: 20 years old

Farming: Agroecological viticulture, soil conservation, biodiversity friendly, no chemical usage

Vineyard/Terroir: The vines are pruned using the Guyot arched method with a density of 8,000 vines/ha. The "Chatelard" plot in the village of Lancié is one of the few clay-limestone soils in the Beaujolais region. The exposure is Southeast with clay-limestone soil and limestone rocks. Yields: 40 hl/ha

Vinification: Grapes are hand-harvested and manually sorted. Cold maceration of the grapes during 24 hours slow press. Settling for 12 hours. No sulfites during vinification and aging. Fermentation with indigenous yeast in barrels for one month without additives or intervention; no filtration.

Aging: Elevage in gross lees or 8 months; 50% in reused oak barrels and 50% in tank.

SO2: Light sulfiting at 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.