

## DOMAINE DE LA TOUR DU BIEF MOULIN A VENT

Global vision: the terroir 'la Tour du Bief' stands halfway up the Moulin-à-Vent appellation. This terroir is probably the first terroir of the appellation that was cultivated to make wines (12-13th century)

Specific granitic soils (gorrhe), laying over deeper soils rich in manganese and metalic oxides. The powerful winds blowing on the appellation have a decisive impact on the sanitary state of the vineyards, the maturation and the berries concentration



Appellation AOP Moulin-à-Vent

**Region** Beaujolais

Varietals Gamay

Wine Color Red

Year of Vine Planting 1945

Terroir Granitic soils

Surface Area 6.7 hectares

Planting Density 10 000 vines/hectare

**Yield** 27 hl/ha

Hand Harvested Yes

## Vinification

60% destemmed, 3-week cold maceration Remontage during cold prefermentation and at the end of fermentation to give more roundness and finesse. Pigeage at the beginning of fermentation

Aging: 60% oak aged on 10% new wood for 12 months

## **Additional Information**

The wines are concentrated, powerful and balanced. Capable of remarkable ageing.