



Joseph Drouhin

Moulin-à-Vent 2018

Grape Variety :
Gamay.

Vineyard

Site: one of the oldest vineyards of Beaujolais, it is located high up on a hill and surrounds an ancient wind-mill.

History & tradition: the name comes from the wind-mill (moulin à vent in French), which is 300 years old. The vineyard was already cultivated by the Romans.

Soil: pink granite with manganese in the subsoil, perfect for Gamay.

Viticulture

Density: 9 000 vines/ha, to check the strength of the varietal.

Pruning: Gobelet method (Goblet pruning), very short, to control yield.

Vinification

Harvesting: by hand.

Method: traditional for Beaujolais; semi-carbonic maceration, full bunches of grapes.

Maceration: 4 to 10 days.

Ageing: stainless steel vat.

Tasting note by Véronique Boss-Drouhin

"Great breed. Beautiful dark garnet colour. Intense and elegant aromas, with notes of peony, tea rose and damson plum, often with nuances of liquorice. On the palate, beautiful structure, velvety texture ("gras") and majesty. The aftertaste is long, refined and appetizing in a subdued way. The Cru of Beaujolais that is the closest in style to the Burgundies of the Côte d'Or".

Vintage

The wines show a nice deep colour as well as a solid tannic structure. The bouquet is also intense with notes of ripe red fruits.

Serving

Temperature: 15°C (57°F).

Cellaring: 2 to 6 years - even 30 years in great vintages.



LA MAISON JOSEPH DROUHIN

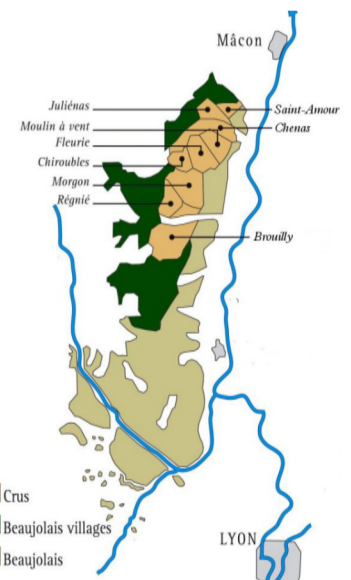
In 1880, Joseph Drouhin, who was from the Chablis region originally, chose the city of Beaune to found the business that bears his name. Over the years and with each generation, the vineyard estate grew. At the same time, the founder's passionate search for excellence and knowledge was handed down like a family heirloom; Maison Joseph Drouhin continues to ensure this valuable family heritage.

Dedication to the diversity of Burgundy has always been the sole focus and vocation of Maison Joseph Drouhin, as vineyards - mostly premier and grand crus - were acquired in all major areas.

Out of firm conviction, Drouhin has adopted a biological and biodynamic approach to viticulture. Listening to nature: from vine to glass, at every step in the elaboration of the wine, a profound respect and deference to nature prevails.

From its very beginning, Maison Joseph Drouhin has aimed for an ideal of perfection and elegance. The style of Joseph Drouhin combines balance, harmony and character, providing infinite pleasure.

Thanks to its open-minded world view, Joseph Drouhin introduces the best of Burgundy to all continents. Its active





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presence in many countries is the surest proof of its desire to get acquainted and understand other cultures and styles of living.

