



# DOMAINE DES NUGUES

## MOULIN A VENT



COLOR: Red  
GRAPPE VARIETY : 100 % Gamay  
ALCOHOL : 13.5 % by Vol

### TERROIR

TYPE OF SOIL : Pink Granit  
EXPOSTION : Hill slopes facing South South East  
AGE OF THE VINEYARD : 70 years old  
YIELD : 30 hectoliters / ha  
DENSITY: 10 000 vines per hectare  
VINEYARD DRIVING METHOD : Reasoned viticulture

### VINIFICATION

HAND PICKING: 100 %  
VINIFICATION : Semi-carbonic fermentation called "Beaujolaise" with temperature control, first racking before malolactic fermentation  
VATING : 14 to 20 days  
AGEING: 7 months in tanks and then in bottle

### PRESENTATION

TASTING : Deep ruby color, black fruit aromas with spices blends. Good length with fine and persistent tannins  
PRODUCTION : 6 900 bottles  
TEMPERATURE OF SERVICE : 15 °  
FOOD MATCH : Grilled meat, game meat, cheeses ...  
STORAGE FOR : 4 to 6 years in a proper cellar



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