



DOMAINE DES NUGUES

MOULIN-À-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

RATING AND AWARDS

DECANTER :

2025 : 88 / 100 points – Vintage 2022 – Bronze
2025 : 89 / 100 points – Vintage 2023 – Bronze
GUIDE HACHETTE 2024 : 1 Star – Vintage 2020

JAMES SUCKLING

2024 : 92 / 100 – Vintage 2021
2025 : 92 / 100 – Vintage 2022
2026 : 92 / 100 – Vintage 2023

TASTING LUCA MARONI 2024 : 92/100 – Vintage 2021

GUIDE BETTANE + DESSEAUVÉ 2025 : 90 / 100 points – Vintage 2021

CONCOURS MACON 2025 : Gold – Vintage 2022



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