



DOMAINE DES NUGUES

MOULIN-À-VENT

Les Burdelines



COLOR: Red
GRAPPE VARIETY : 100 % Gamay
ALCOHOL : 14.5 % by Vol

TERROIR

TYPE OF SOIL : Pink Granit

EXPOSTION : South, south-eastern slopes, Les Burdelines
AGE OF THE VINEYARD : 60 years old
YIELD : 45 hectoliters / ha
DENSITY: 11 000 vines per hectare
VINEYARD DRIVING METHOD : HVE (Haute Valeur Environnementale)

VINIFICATION

HAND PICKING: 100 %
VINIFICATION : Semi-carbonic fermentation called "Beaujolaise" with temperature control, first racking before malolactic fermentation
VATING : 18 days
AGEING: undergrowth in half muid for a period of 22 months

PRESENTATION

PRODUCTION : 3 200 bottles
TEMPERATURE OF SERVICE : 15 °
FOOD MATCH : white and red meat, game, cheese, ...
STORAGE FOR : 2 to 10 years

RATING AND AWARDS

JAMES SUCKLING 2022 : 93/100



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