



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

### RATING AND AWARDS

DECANTER 2022 : 88/100 – vintage 2019 - Bronze



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