MAISON
JEAN LORON
DEPUIS 1711

MOULIN-À-VENT

Appellation d'Origine Protégée

Xavier et Nicolas Barbet

REGION
France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

WINEMAKER Jean-Pierre Rodet

SOIL
Vineyard on prestigious Climats : "Champ de Cour", "Les Perelles" and "Bruyères des Thorins". "Champ de cour" : Piedmont soils with old alluvion. "Les Pérelles" : soils on altered granites. "Les Bruyères" : one half on altered granite and other half on old alluvion.

VINIFICATION & AGEING
Hand-picked harvesting, 100% de-stemmed. Long fermentation period : 20 to 25 days. Partial aging in oak barrels.

TASTING NOTES
A deep color. Nose with notes of black fruit (blackberry, cassis and cherries) and spicy aromas of pepper and clove. Fine tannins, that suggest a bright future for this wine. The attack is fleshy, slightly sharp with a very aromatic finish. More complex aromas than the nose.

FOOD & WINE PAIRINGS
Rabbit rillettes, grilled lamb pavers, grilled pork or a Basque-style chicken.

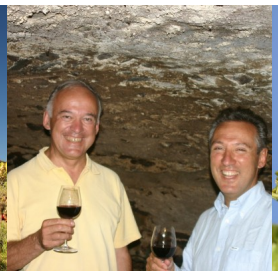
SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL from 3 to 8 years

AWARDS
- Vintage 2015 - Guide Bettane et Desseauve 2018 - 16,5/20
- Vintage 2015 - International Wine Challenge 2018 - Silver
- Vintage 2015 - Revue Beaujolais Aujourd'hui 2017 - 16/20

ESTATE
In 2006 my brother and I purchased prestigious Moulin-à-Vent vineyards in the climats of "Champ de Cour", "les Perelles" and "Bruyères des Thorins". To get the very best out of this terroir, we use traditional cultivating practices.

The Windmill


Xavier et Nicolas Barbet

Vineyard

Pontanevaux - 71570 La Chapelle de Guinchay - +33(0)3 85 36 81 20 - vinloron@loron.fr - www.loron.fr