

MAISON
JEAN LORON
DEPUIS 1711

HARVEST 2011

MOULIN À VENT

Appellation d'Origine Protégée

Champ de Cour

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

WINEMAKER Jean-Pierre Rodet

VINTAGE 2011

It's a very early vintage (harvest on the 24th August). The grapes are small, with black berries very healthy. The maturity is superb, similar to 2009 but with a lower acidity.

VINEYARD

Nestled against the foot of the windmill and exposed east-southeast on a wonderful mineral-rich granitic soil, on the "climat" of Champ de Cour.

WINEMAKING & AGING

Selection of the best plots, grapes are then sorted and carefully destemmed. Fermentation between 25 and 35 days. The wine is aged in barrels on fine lees for 8 to 9 months.

TASTING NOTES

This Moulin-à-Vent offers various aromas which will evolve with age towards roasted coffee, liquorice, kirsch and candied fruits aromas.

FOOD PAIRINGS

Rillettes of rabbit, grilled pate of lamb, grilled pork or basquaise chicken

WINE SERVICE TEMPERATURE from 15 to 18 °C

AGING POTENTIAL From 3 to 8 years

AWARDS

- Concours International du Gamay 2013 - Médaille d'OR
- View from The Cellar - 91+



VIEW FROM
THE CELLAR

DOMAINE

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

