



Bin No:  
0206

<i>Wine:</i>	<b><i>Moulin-a-Vent Les Michelons 2014 Vt</i></b>
<i>Country:</i>	<i>France</i>
<i>Region:</i>	<i>Beaujolais</i>
<i>Village:</i>	<i>Cru de Beaujolais</i>
<i>Appellation:</i>	<i>Moulin au Vent A.C.</i>
<i>Producer:</i>	<i>Maison Latour</i>
<i>Vintage:</i>	<i>2014</i>
<i>Colour:</i>	<i>Red</i>
<i>Grape Variety:</i>	<i>100% Gamay</i>
<i>Status:</i>	<i>Still, Organic Viticulture</i>
<i>Allergens:</i>	<i>contains sulphites</i>
<i>Body Value:</i>	<i>C (A is light, E is full bodied)</i> <i>abv: 13.5% - bottle size: 75cl</i>



### *Tasting Note:*

*The Moulin-à-Vent "Les Michelons" 2014 has a garnet colour and a floral nose, like peony. It is rich and fresh in the mouth with plenty of character.*

### *Winery information:*

*Moulin-à-Vent is one of the 10 individual growths in the Beaujolais that constitute the highest ranking wines of the area due to their complexity and greater potential for ageing. The appellation of Moulin-à-Vent straddles the communes of Romanèche-Thorins and Chénas, taking its name from the old windmill in the heart of the vineyards. Les Michelons is a single vineyard chosen by Maison Louis Latour for its ideal southerly exposure and gently inclined slope. The wine has a remarkably deep richness of bouquet and intense savour requiring some ageing to reveal its full potential. It is the longest lived of all Cru Beaujolais.*

*The soil in the vineyards in Moulin au Vent is of pink schistous granite, producing wines that combine finesse, aromatic richness and structure.*

*The average age of the vines are 30 years with an average yield of 50 hl/ha.  
Harvested by hand.*

### *Vinification:*

*Maison Louis Latour has always been careful to select those wines vinified in a traditional manner, carbonic maceration thereby yielding rich Beaujolais wines with much character.*

*Fermentation takes place in traditional in open vats. Ageing takes 10 to 12 months in stainless steel vats.  
Cellaring Potential 5 - 7 years*

### *Food Recommendation:*

*Serving temperature 13-15°*

*Serve with Grilled meat - mature cheeses*

