



**GEORGES  
DUBŒUF**

# MOULIN-A-VENT

## PROFILE

APPELLATION  
DATE AOC STATUS  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

**A.O.C. MOULIN-A-VENT**  
**April 1934**  
**Gamay**  
**960 feet**  
**1,675 acres**  
**Pink granite sand with manganese veins**

## BACKGROUND AND CHARACTER

The ancient windmill perched on high, completely surrounded by gamay vines, is nothing less than the emblematic site of the King of Cru, Beaujolais, as majestic as if he were seated on his royal throne, withstanding time and tempests. Edified in the 15th century, the windmill ceased grinding grain in the mid-19th century. Although in a state of repose, its machinery has remained in perfect operating condition, ever ready to resume duty. Quite recently, the windmill's sails were replaced, after their disappearance for many years. The only survivor of its kind in the area of Beaujolais, it is a true landmark, very appropriately classified as a French Historic Monument. Is there not a better example of our civilization in this communion between windmill and vine, bread and wine? The soil of the eastward-facing, gently sloping vineyard is composed of salmon-hued granite sand, crumbly in texture, infiltrated here and there with veins of black manganese. It is this mineral, in fact, that gives this Cru its characteristic taste. Production lies on two adjacent villages, Romanèche-Thorins and, surprisingly, Chénas. This is a windmill that has proudly given its name to a wine, and not just any wine — one that is truly an aristocrat of the highest rank.

## WINE MAKING

HARVESTING — Manual only, whole bunches unstemmed  
TEMPERATURE OF FERMENTATION — 30 to 32°C (86 to 90°F)  
LENGTH OF MACERATION — 10 to 15 days  
YEASTS — Indigenous

## TASTING NOTES

Intense color, varying between deep garnet and dark ruby. This Moulin-a-Vent is suggestive of both flowers and fruit, particularly violets and cherries. Well-structured with moderate tannins, delicately spiced, it offers complexity and good length, elegance and harmony, power and velvet.

## VINTAGE NOTES

During the 5-6 month growing season, temperature and rain levels were normal and made for excellent growing conditions. By September, the fruit analysis showed impressive sugar levels and healthy levels of natural acidity.

## TECHNICAL DATA

**Total Acidity**  
3.35 g / 750 mL

**pH**  
3.59

**Alcohol**  
13.0%

**Residual Sugar**  
1.5 g / 750 mL

**Blend**  
100% Gamay

## FOOD PAIRINGS

### — Foods —

Chicken with Fine Herbs  
Braised Short Ribs of Beef  
with Roasted Root  
Vegetables  
Hanger Steak

### — Serving Temperature —

Serve Slightly Cool  
57°F (14-15°C)



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