



**GEORGES  
DUBŒUF**

# MOULIN-A-VENT

DOMAINE DES ROSIERS

## PROFILE

APPELLATION  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

**A.O.C. MOULIN-A-VENT**  
**Gamay**  
**960 feet**  
**50 acres**  
**Pink, crumbly granite sand**

## BACKGROUND AND CHARACTER

Gérard Charvet, owner of the “Rosebush” (*rosier* in French) Estate, exhibits an incurable passion for both his vineyards and his wines. He is without a doubt blessed, cultivating the earth of the prestigious Cru, Moulin-a-Vent. His forebearers settled in the village of Chénas over a century ago, their work ethic set the standard that drove him to become a hardworking, meticulous winemaker.

After the death of his father in 1983, Gérard took over the estate with admirable talent. Although investing in modern and efficient wine making equipment, he never forgot the value of listening to his elders, where the art of vinification was concerned. His excellent wines are frequently awarded prizes in various contests. Combining the respective advantages of stainless steel and oak barrels in ageing his wines prior to bottling, he has skillfully harmonized the strengths of both in perfect unison. Georges Duboeuf has been purchasing Gérard’s entire production since 1976.

## WINE MAKING

HARVESTING – Manual only, whole bunches unstemmed  
TEMPERATURE OF FERMENTATION – 28 to 32°C (82 to 90°F)  
LENGTH OF MACERATION – 10 to 14 days  
YEASTS – Indigenous  
OAK BARREL AGEING – 30%

## TASTING NOTES

This impressive wine displays very specific aromas of black currant and peonies. Extremely refined tannins contribute substance and power. A subtle hint of cinnamon flatters the taste buds. This fine Moulin-a-Vent combines elegance, breed and silky softness, as well as superb length on the palate.

## 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**  
3.45 g / 750 mL

**pH**  
3.6

**Alcohol**  
13.0%

**Residual Sugar**  
1.7 g / 750 mL

**Blend**  
100% Gamay

## FOOD PAIRINGS

### — Foods —

Prime Rib, Sirloin Steak  
Roasted Duck  
Saddle of Venison  
Leg of Lamb

### — Serving Temperature —

Serve Slightly Cool  
57°F (14-15°C)

**STYLE & SUBSTANCE™**  
PRODUCT OF FRANCE

LES VINS GEORGES DUBŒUF - ROMANÈCHE-THORINS - FRANCE  
TEL: 33(0) 3 85 35 34 20 - FAX: 33(0) 3 85 35 34 25  
E-MAIL: MESSAGE@DUBŒUF.COM

©2009 Imported by W.J. Deutsch & Sons, Ltd. Harrison, NY 10604  
wjdeutsch.com **Please Drink Responsibly**