



## TECHNICAL DATA

**Total Acidity**  
3.65

**pH**  
3.5

**Alcohol**  
13.1%

**Residual Sugar**  
1.4 g/L

**Blend**  
100% Gamay

## FOOD PAIRINGS

### — Foods —

Coq a Vin  
Beef Bourguignon  
Ripened Cheeses

### — Serving Temperature —

Serve at 57°F

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# DOMAINE DU MOULIN-à-VENT

MOULIN-A-VENT

## PROFILE

APPELLATION  
DATE AOC STATUS  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

**A.O.C. MOULIN-A-VENT**  
**1853**  
**Gamay**  
**820 feet**  
**12 acres**  
**Granite**

## BACKGROUND AND CHARACTER

Toward the second half of the 15<sup>th</sup> century, a windmill was built in this area to service the local population and grind the grain that they grew. In 1850 the windmill ceased working, however it still keeps silent watch over the famous vineyards. It is at this point that we first find traces of the Chastel-Sauzet family that has overseen the vineyards and estate.

On January 19, 1910, the vanes, or wings of the windmill were lost in a storm of unprecedented violence. Classified as an historical landmark by a 1930 decree, the windmill remains private property to this day.

The vines of this domaine are spread amongst the areas most celebrated vineyards covering an area of 12 acres. The soil, ideal for the growing of vines, is composed of crumbly pink granite and a subsoil rich in manganese, and is known for producing wines that are rich and powerful.

## WINE MAKING

TEMPERATURE OF FERMENTATION — 86°F to 89°F  
MALOLACTIC FERMENTATION — 100%  
LENGTH OF MACERATION — 14 to 15 days  
TANK AGEING — 25%

## TASTING NOTES

Intensely colored with a dark garnet color. This Moulin-A-Vent evokes black fruit with jammy notes. Tannic, meaty and subtly spiced, the wine develops in the mouth with complex flavors, mingling with finesse and harmony. This wine is characterized by a remarkably long finish.



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