

## TECHNICAL DATA

**Total Acidity**  
3.4 g / 750 mL

**pH**  
3.51

**Alcohol**  
12.9%

**Residual Sugar**  
1.0 g / 750 mL

**Blend**  
100% Gamay

## FOOD PAIRINGS

### — Foods —

Beef Stew  
Roasted Chicken  
Wild Game  
Blue Cheeses  
(Stilton, Roquefort)

### — Serving Temperature —

Serve Slightly Cool  
57°F (14-15°C)

**GEORGES  
DUBŒUF**

# MOULIN-A-VENT

DOMAINE DE LA TOUR DU BIEF

## 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

The "Tower of the Mill Race" Estate is of considerable importance, as it represents, added to the La Rochelle Estate connected with it, an impressive surface area of 118 acres. It takes its name from a nearby little stream, or bief, which in olden times channeled water to a grist mill wheel. The family of the Count de Sparre, a descendant of Napoleon's famous marshal Bernadotte, has occupied the land for several centuries. But it is Robert Bridet, skilled enologist and inspired poet, who handles the wine making with distinct talent.

Robert is assisted by six field-workers to cultivate the vines (whose average age is 55). The cellars are kept with impeccable care. Located just a stone's throw away from the heart of Chénas, the cellars impress visitors not only with their absolute tidiness, their perfectly symmetrical alignment of the tanks and oak barrels, but especially with the noblesse of the wines.

## WINE MAKING

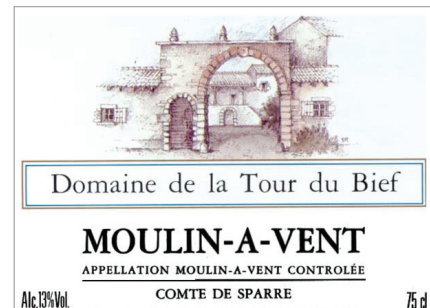
HARVESTING — Manual only, whole bunches unstemmed  
TEMPERATURE OF FERMENTATION — 30 to 32°C (86 to 89°F)  
LENGTH OF MACERATION — 10 to 15 days  
YEASTS — Indigenous  
OAK BARREL AGEING — 90% - 15% new oak

## TASTING NOTES

Deep, bright ruby red in color, this Moulin-a-Vent offers a marvelously complex bouquet of wild berries, such as blueberry and blackberry, black currant, chocolate, candied cherry and spices. Full-bodied and velvety, it expresses great finesse as well as power. The expansive finish reveals tannins that are mature and soft.

## 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.



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