



**GEORGES  
DUBŒUF**

# MOULIN-A-VENT

ÉLEVÉ EN FÛT DE CHÊNE – OAK AGED

## PROFILE

APPELLATION  
DATE AOC STATUS  
SINGLE VARIETAL  
VINEYARD ALTITUDE  
SURFACE AREA  
SOIL

**A.O.C. MOULIN-A-VENT**  
**April 1935**  
**Gamay**  
**960 feet**  
**1,675 acres**  
**Pink granite sand with manganese veins**

## BACKGROUND AND CHARACTER

It is called “the Lord of the Beaujolais.” In a good year for Moulin-a-Vent, you smell the characteristic aroma of liquorices found in the wines of the Côte de Nuits. Harvested in the villages of Chénas and Romanèche-Thorins, it straddles the departments of Saône, Loire and Rhône. Some manganese veins in the Romanèche area are responsible for our well-aged and robust wines.

Benoit Raclet, “the savior of the vine,” found a method of treating the vines against pyralid, the vine parasite, with hot water. Every year, on the last Saturday of October, a celebration in his honor, Fête Raclet, takes place in Romanèche-Thorins. All the winegrowers of the Beaujolais gather to present their latest 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

## TASTING NOTES

A sovereign among the Beaujolais wines, the Moulin-a-Vent is full-bodied, robust and powerful. It has a sparkling ruby red color. The predominant aromas are violet and wilted rose. A good year of Moulin-a-Vent is really the only Beaujolais that is able to age well. In a successful Moulin-a-Vent, which spends 6 months in wooden barrels, the taste of oak softens into a nice mild vanilla flavor. In 5 years, you will still enjoy it on all your special occasions.

## 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**  
3.5

**Alcohol**  
12.9%

**Residual Sugar**  
1.4 g / 750 mL

**Blend**  
100% Gamay

## FOOD PAIRINGS

### — Foods —

Roasted Leg of Venison  
Prime Rib of Beef  
Pork Roast  
Aged Cheeses

### — Serving Temperature —

Serve Slightly Cool  
57°F (14-15°C)



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