

# MOULIN-À-VENT

## Les Vérillats

### 2021

This cru owes its name to its old mill dominating the valley, its existence testifies to the regular and powerful winds which favour a good sanitary state of the plants. The "Les Vérillats" plot belongs to the greatest terroirs of the appellation. It produces grapes characterised by small berries giving concentrated and complex wines. The nose offers aromas of fresh wild strawberries with floral notes. The mouth feel is delicious, "salivating", with very fine tannins and a slightly acidic structure. A wine that will surely last for a long time.

**Type:** Gamay

**Vine pruning:** Goblet pruning according to beaujolais tradition

**Average age of the vineyard:** 28 years

**Vinification:** Harvesting and hand sorting

Crate harvesting

Destemming 100%

Alternate grape-treading, pump over, and delestage

Cold maceration

Natural fermentation three weeks

Settling ten days

Wild yeasts

**Maturation:** Ten months in oak barrels, of which 10% are new

**Vintage:** 2021

**Bottling:** On the estate

**Ageing:** Long



## Plot

**Les Vérillats**

**Area:** 57A

**Type of soil :** Deep, highly altered granite from very ancient magmatic rocks, typical of Beaujolais geology.

**Altitude:** 270 m on average



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