



# MOULIN-À-VENT

## Les Vérillats

### 2023

This cru owes its name to its old mill overlooking the valley, and its presence bears witness to the steady, powerful winds that favor healthy plant growth. The “Les Vérillats” parcel is one of the appellation's finest terroirs. The nose is very fine, a refinement that is the signature of this cru. A great deal of elegance accompanies this vintage, which subtly “pinotes”. The palate is precise, very fruity with vivacity and a “salivating” tannic structure. It has all the qualities of a fine wine for laying down.

**Type:** Gamay

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

**Average age of the vineyard:** 30 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

**Vintage:** 2023

**Bottling:** on the estate

**Ageing:** more than 10 years



## 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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