

DOMAINE DES ROSIERS MOULIN-À-VENT 2021

AOC Moulin-À-Vent



TASTING NOTES: This wine offers a brilliant dark garnet color. It is complex and delicate, with notes of blackberry, cassis, plum and floral aromas like faded rose. Full-bodied and structured, with elegant tannins on the palate. It has good aging potential.

VITICULTURE: The grapes come from a 29.7-acre, South-facing vineyard, with Goblet-trained vines over 50 years old.

VINIFICATION: The grapes were harvested manually, in whole bunches. After destemming, the grapes undergo carbonic maceration. Malolactic fermentation takes place, followed by 20% of the wine ageing in New French Oak Barrels for nine months, and the rest in stainless steel vats.

FAMILY: Gérard Charvet, owner of the "Rosebush" (rosier in French) Estate, exhibits an incurable passion for both his vineyards and his wines. He is, without a doubt, blessed, cultivating the earth of the prestigious Cru, Moulin-À-Vent. His fore-bearers settled in a village of Chenas over a century ago, and it was their work ethic that drove him to become a hardworking, meticulous winemaker. After the death of his father in 1983, Gérard took over the estate with admirable talent. Although investing in modern and efficient winemaking equipment, he never forgot the value of listening to his elders, where the art of vinification was concerned.

PRODUCER: Domaine de Rosiers

REGION: AOC Moulin-À-Vent

GRAPE(S): 100% Gamay

SKU: GDMVDR217

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.6 G/L

RESIDUAL SUGAR: 2.1 G/L

pH: 3.6