



P. FERRAUD & FILS



MOULIN À VENT

Appellation d'Origine Protégée

P. FERRAUD & FILS L'ÉOLIENNE



Region France / Bourgogne / Beaujolais

Grape variety Gamay Noir

Soil

Granite with a high quantity of manganese

Tasting notes

This wine has an intense colour fluctuating between dark garnet-red and deep ruby-red. On the nose, it has a flower and fruit scents dominated by violet with a hint of cherry. On the palate, this wine is tannic, fleshy and subtly spicy, this wine has complex flavours, combining subtlety and harmony. Its length is usually exceptional.

Food & wine pairings

The Moulin à Vent "L'Éolienne" pairs perfectly with red meat, game and strong cheese.

Serving temperature 14 °C

Ageing potential You could store it for up to 11/12 years depending on the vintage and the corking.

Awards

- 15,25/20 - Vert de Vin Magazine March 2017
- 14/20 - Guide Gerbelle & Maurange Edition 2016
- Quoted in Dussert Gerber Edition 2017

VerdeVin



Story

Moulin à Vent is the most majestic wine in Beaujolais. Its name comes from an ancient windmill built in the 15th century on a hill overlooking the denomination. It still stands proudly on the hill, at an altitude of 258 meters. L'Éolienne is a selection that we have been developing for years with the same winemakers. Because we wanted this selection to be elaborated, we decided to launch this denomination one or two years later.

