



# P. FERRAUD & FILS



## MOULIN-À-VENT

*Appellation d'Origine Protégée*

## P. FERRAUD & FILS L'ÉOLIENNE



**Region** France / Bourgogne / Beaujolais

**Grape variety** Gamay Noir

### Soil

Manganese rich granite

### Vinification & ageing

Traditional and semi-carbonic maceration

### Tasting notes

Intense in colour, its robe glows between a dark garnet and a deep ruby. The nose has a hint of flowers and fruit, with a dominant violet note underlined by a hint of cherry. Tannic, fleshy and delicately spicy, this wine reveals complex flavours on the palate, combining finesse and harmony. It is generally characterized by a remarkable finish.

### Food & wine pairings

The Moulin à Vent "L'Éolienne" goes perfectly with red meats, game and strong cheeses.

**Serving temperature** 14 °C

**Ageing potential** Until 10 years

### Story

The Moulin à Vent is the most majestic of the Crus du Beaujolais. It derives its name from an ancient windmill located, since the 15th century, on a hill overhanging the appellation. It stands proudly at an altitude of 258 metres. The Éolienne is a selection that we have been refining over the years with the same longstanding relationship winegrowers. We are deliberately launching this appellation with a delay of one or two years.

