



Louis Latour Agencies



Moulin-a-Vent

Henry Fessy

Vintage	2015
Country of Origin	France
Region	Beaujolais
Grape varieties	Gamay

Wine description

The boundaries of Moulin-à-Vent were marked out as early as 1924. The vineyard has shallow sandy soils derived from the underlying granite which is rich in manganese. This kind of terroir gives much substance and the resulting wines are often compared to their Burgundian cousins of the Côte d'Or.

Tasting note

The wine is an intense red colour with bluish reflections. On the nose, aromas of strawberry and raspberry emerge. Beautiful concentration in the mouth with red fruits and a pinch of violet. A very elegant wine.

Vineyard information

Average vine age	50 years old
Soil composition	Schist, Manganese
Average yield (hl/ha)	40-50 hl/ha
Harvest type	Hand picked
Environmental management	Sustainable - ISO 14001 certified

Winemaking information

De-stemmed	80% destemmed
Fermentation vessel	Cement vat
Fermentation	Inoculated yeast, temperature controlled
Maturation vessel	Inox tank
Maturation time	6 months
Finning/clarification	No
Filtration	Yes, light filtration

Wine Analysis

Alcohol by volume	13.5%
pH	3.5
Residual sugar (grams per litre)	< 2g/L
Acidity (grams per litre)	3.5 g/L