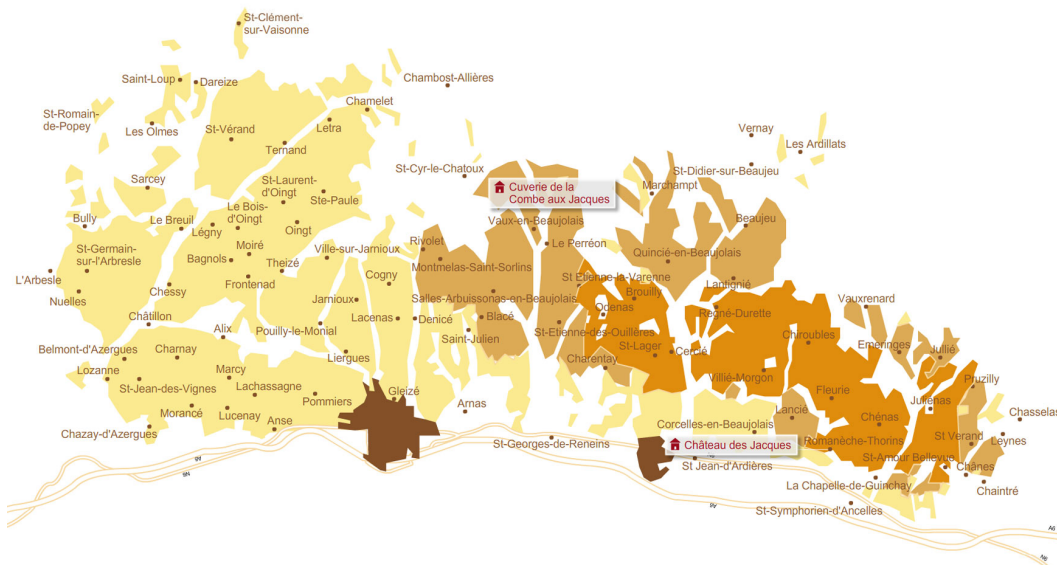


MOULIN-À-VENT LA ROCHELLE



Beaujolais
Appellation Village
Red
Gamay



Characteristics

La Rochelle is located at the heart of the appellation, between La Roche, the Clos du Grand Carquelin, and the Clos de Rochegrès. Its vines are planted in shallow soils composed of metamorphic granitic sands, crisscrossed by very ancient seams of granite.

Wine making

Picked and sorted by hand, then de-stemmed, the grapes macerate slowly over the course of three or four weeks. Indigenous yeasts are used throughout the fermentation period, and extraction by means of both plunging and pumping over takes place on a regular basis.

The wines are aged in our historic cellars over the course of 10 months, spent in second and third use oak barrels. The oak used to make the barrels comes from the forests of Alliers, the Limousin and the Nivernais.

Winemaker's comments / Gastronomy

La Rochelle produces ample, fleshy, generous wines of great elegance.

Preservation

The wine needs two or three years to reach its peak, and can then age comfortably for several decades.