

**ORIGIN :**

Beaujolais, France

**GRAPE-VARIETY :**

Black Gamay with white juice

**WINE AGE :**

30 to 60 years depending on the plot.  
The cuvée selected by TRENEL comes from vines  
more than 60 years old .

**SOIL :**

Friable, pink-granite sand, known as "gore" (sandstone),  
infiltrated here and there  
by seams of manganese.

**FERMENTATION :**

Maceration of full bunch of grapes during 8 to 10 days  
followed by pressing and maturing in tanks or large  
old barrels for 4 to 5 months. No fining agent and only lightly  
filtered on cellulose plates Note: Sometimes  
a grid is placed on the top of macerating of a open vat to  
push the grapes which comes to the surface, back down into  
the fermentation juice.  
This is called " grillé" a open vat.  
No filed and filtre before bottling.

## MOULIN À VENT

**SITUATION**

This production area stretches to the borders of two departments  
Romanèche-Thorins in Saône et Loire and Chénas in the Rhône.  
It is the oldest cru of the Beaujolais area. Its name comes from an antique  
mill on a hill overlooking Romanèche-Thorins, the only of its kind in the area.  
TRENEL's MOULIN A VENT comes only from hamlets of "Chassignol",  
and Domain of "la Tour du Bief ".

**TASTING**

Deep garnet colour with purple tints. A fine, fruity nose of red fruits  
with underlying, smoky notes of undergrowth and humus. Plenty of structure,  
but with ripe tannins.  
A powerful Moulin à Vent absolutely typical of its terroir, still in its youth.

**HOW TO DRINK AND SERVE**

This is a wine which ages very well. When mature, MOULIN A VENT should  
be served between 15°C to 16°C (59°F to 61°F) with red meat,  
game and tasty cheese.