



Domaine Christophe Pacalet Moulin-a-Vent NV

TASTING NOTES

Beautiful ruby dress with pure violet and faded pinks notes. Fruity wines in their youths they mellow with age (for over 10 years).

VINEYARD & PRODUCTION INFO

Production area/appellation:	Beaujolais
Vineyard size:	4.94 acres
Soil composition:	Friable pink granite with manganese seams
Training method:	Goblet
Vines/acre:	3200 - 4000
Yield/acre:	2 tons
Exposure:	Southeastern
Harvest time:	September

WINEMAKING & AGING

Varietal composition:	100% Clear juice Gamay
Length of alcoholic fermentation:	20 days
Maceration technique:	Semi-carbonic fermentation
Type of aging container:	Oak barrels
Size of aging container:	228
Type of oak:	French
Length of aging before bottling:	10 months

PRODUCER PROFILE

Estate owned by: Christophe Pacalet
Winemaker: Christophe Pacalet
Estate founded: 1999
Region: Burgundy
Country: France