



IDENTIFICATION

Appellation : AOP Moulin-à-Vent**Commune :** Chénas**Grape variety:** 100% Gamay

VINEYARD

Surface area: 0.35 ha / 0.85 of an acre**Pruning style:** Goblet**Planting density:** 10 000 vines / ha**Yield:** 40 hl / ha**Vine age:** 80 years**Soil:** shallow granite with seams of manganese**Aspect:** south facing**Altitude:** 500 metres above sea-level**Topography:** 40% slope

VINIFICATION

Picking: by hand**Sorting:** in the vineyard and on arrival at the chai on a vibrating table**De-stemming:** 80%**Maceration:** from 15 to 20 days. The cap is gridded down and temperatures are maintained at below 28°C / 82.5°F**Pressing:** low-pressure pneumatic**Malo-lactic fermentation:** 100%

MATURING

Vessel: 60% in concrete vats and 40% in barrels that have already held 4 to 6 wines**Length:** 18 months**Bottling:** on the estate**Minimum sulphites**

TASTING NOTES

Robe: deep ruby with pink glints.**Nose:** intense violet, black cherry and bilberry**Palate:** full and fleshy. Great balance and exceptional flavour length**Food and wine pairings:** veal paupiettes, black pudding or Beaujolais andouillette**Cellaring potential:** between 6 and 10 years**Serving temperature:** between 14 and 16°C / 57 and 61°C

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