



DOMAINES
&
CHÂTEAUX

2018

DOMAINE DES ROSIERS MOULIN-À-VENT

WINE DATA

Producer

Domaine des Rosiers

Country

France

Region

A.O.C. Beaujolais

Cru

Moulin-À-Vent

Wine Composition

100% Gamay

Alcohol

13.5%

Total Acidity

5.12 G/L

Residual Sugar

1.5 G/L

pH

3.63

DESCRIPTION

This 2018 vintage has a brilliant garnet color. It is complex and elegant, with notes of toast, jammy fruits, vanilla and spices – and aromas of faded rose. Full-bodied and structured, with firm tannins. Good aging potential.

WINEMAKER'S NOTES

From a 29.7-acre vineyard with vines over 50 years old. Harvesting of Moulin-À-Vent Domaine des Rosiers is done manually, in whole bunches and the grapes are de-stemmed. Maceration lasts between 10 to 14 days and fermentation is conducted at temperatures between 82° F to 90° F. It sees 20% one-year-old French oak barrel aging.

SERVING HINTS

This wine is best served with foods that boast earthy or spicy flavors. Enjoy it with slow-cooked beef ribs, game, spicy dishes or aged cheeses.

INTERESTING FACT

Gérard Charvet, owner of the "Rosebush" (rosier in French) Estate, exhibits an incurable passion for both his vineyards and his wines. He is, without a doubt, blessed, cultivating the earth of the prestigious Cru, Moulin-À-Vent. His fore-bearers settled in a village of Chenas over a century ago, and it was their work ethic that drove him to become a hardworking, meticulous winemaker. After the death of his father in 1983, Gérard took over the estate with admirable talent. Although investing in modern and efficient winemaking equipment, he never forgot the value of listening to his elders, where the art of vinification was concerned.

