



DOMAINES  
&  
CHÂTEAUX

2020

## DOMAINE DES ROSIERS MOULIN-À-VENT

### DESCRIPTION

This wine offers a brilliant dark garnet color. It is complex and delicate, with notes of blackberry, cassis, plum and floral aromas like faded rose. Full-bodied and structured, with elegant tannins on the palate. It has good aging potential.

### WINEMAKER'S NOTES

The grapes come from a 29.7-acre, South-facing vineyard, with Goblet-trained vines over 50 years old. The grapes were harvested manually, in whole bunches. After destemming, the grapes undergo carbonic maceration. Malolactic fermentation takes place, followed by 20% of the wine ageing in New French Oak Barrels for nine months, and the rest in stainless steel vats.

### 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.

#### WINE DATA

##### Producer

Domaine des Rosiers

##### Country

France

##### Region

A.O.C. Beaujolais

##### Cru

Moulin-À-Vent

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##### Wine Composition

100% Gamay

##### Alcohol

13.5%

##### Total Acidity

5.65 G/L

##### Residual Sugar

2.1 G/L

##### pH

3.6

