



DOMAINE FOND MOIROUX
- PIERRES DORÉES -

MOULIN-À-VENT Gros Vosges

Located in Cogny, in the heart of the ochre landscapes of the Pierres Dorées, and with a history going back more than 200 years, Domaine Fond Moiroux extends over more than 15 hectares, certified High Environmental Value. The vineyards are spread over three areas: Cogny, in the south of Beaujolais, the spearhead of our conversion to organic farming; Romanèche-Thorins, the stronghold of the Moulin à Vent appellation; and Quincié, where we produce our Brouilly cru. The rich terroirs of Domaine Fond Moiroux are ideal for developing the vast range of aromas of the Gamay, Pinot Noir and Chardonnay grape varieties grown here.

This Moulin-à-Vent has a deep colour with purple highlights. The nose opens with a balanced blend of spicy notes, notably white pepper but also liquorice, and stewed black fruit such as blackberry, with hints of undergrowth rounding off this complex, intense aromatic bouquet.

Full-bodied and long on the palate, with ripe fruit and an elegant, controlled oak finish. This wine is driven by its balance and complexity, and its fine tannins mean that it can be enjoyed now. A few months in the cellar will bring out its complexity and elegance.

APPELLATION : Moulin-à-Vent

MILLENNIUM : 2022

DEGREE OF ALCOHOL : 15%

PLOT SURFACE : 0.7 ha (of the 15 ha estate)

SOL : Shallow sands on weathered granitic scree with very low clay content in the commune of Romanèche-Thorins (71); low-elevation vines oriented mainly east-west.

GRAPE VARIETY : Single varietal - Gamay

PLANTING DENSITY : 10,000 plants/ha

AVERAGE AGE OF VINES : 60 ans

GROWING METHOD : Gobelet pruning without trellising, integrated viticulture, certified High Environmental Value Level 3

HARVESTING : Hand-picked at optimum ripeness, with strict sorting in the vineyard.

WINEMAKING : 100% destemming, traditional vinification. Maceration for a fortnight with temperature control to ensure slow extraction and good expression of the aromatic characteristics.

BREEDING : Aged for 10 months in 400L French oak barrels from several coopers and on several types of toast.

SERVICE TEMPERATURE : 15° à 17°C

PERIOD OF CUSTODY : 3 to 8 years

PRODUCTION : 4 250 bottles



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