

# A.O.P. MOULIN A VENT

## HERVE LONGEFAY SELECTIONS



**GRAPE VARIETY** 100% Gamay

### TERROIR

Soil : deep clay and silt soils, rich in manganese

Altitude : 250 meters

Vines over 50 years old on average

Eastern exposure

### WINE MAKING

Hand-picked to preserve the integrity of the grapes during vinification. Semi-carbonic fermentation is short (8-10 days).

Aged in stainless steel tanks

**ALCOHOL CONTENT** 13.5% vol.

### TASTING NOTES



Deep purple color



Full-bodied notes of black fruit, cherry and spices, combined with delicious cocoa aromas



The palate is fleshy, full and rich.

Volume and opulence are the hallmarks of a wine full of character.

### FOOD AND WINE PAIRINGS

White lake fish, roast veal, mushrooms in cream sauce, creamy cheeses.

Ageing potential : 5 to 7 years

Serving temperature : 10° to 14°C

### PACKAGING

Bottle : Burgundy shape 750 ml

Naturel cork

Case of 12 bottles