

Beaujolais  
Cru



## MOULIN A VENT

### Origin

Beaujolais, France

### Grape variety

Gamay

### Age of the vines

20 to 60 years depending of the plots

### Soil

Granitic and argilo-granitic arenas

### Wine-Making

Maceration in full grapes during 18 days.  
Raised in barrel (15%) and steel tank for 10 months. No fining and light filtration.

### Situation

Union between Beaujolais and Burgundy, the appellation Moulin à Vent is in 1925 the 1st Cru delimited of Beaujolais,

The Trenal Moulin à Vent (windmill) comes from different places: the Bois Maréchaux (granite clay matrix) and the Thorins (granite arenas with manganese inclusions) which are at the bottom of the Moulin à Vent. The low slopes are facing from East to South.

### Tasting

This wine is subtle and elegant with a deep ruby color, and a wide aromatic range of taste.

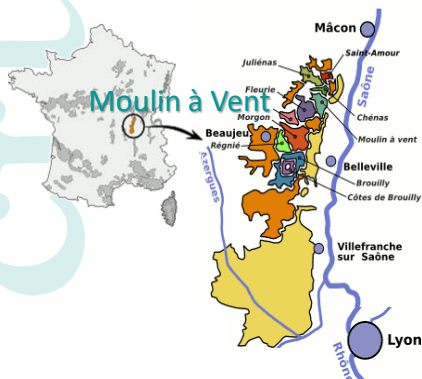
Its light wooded nose brings notes of white pepper and cocoa, melted with the aromas of ripe black fruit.

The mouth is smooth, mineral with tight tannins.

### How to drink and serve

Serve between 14° and 16°C on Fondue Bourguignonne, a braised matured beef.

To drink between 5 to 10 years Old.



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Trenal – 33, Chemin de Buéry – 71850 Charnay les Mâcon – [contact@trenel.com](mailto:contact@trenel.com) – Tél : 33 (0)3 85 34 48 20 – fax : 33 (0)3 85 20 55 01