

# CHÂTEAU MOULIN FAVRE

Céline & Armand VERNUS



[www.chateaumoulinfavre.com](http://www.chateaumoulinfavre.com)



## Our Domaine

Located on the hillside of Combiaty, like a belvedere perched in the middle of the vineyards, heart of BEAUJOLAIS, our 17 hectares estate represents the 6th generation of winegrowers in the family whose know-how has been the only heritage ; Artisans of the vine, it is a real passion that drives us, from working the vines to marketing our wines in France and abroad. The Estate now offers 6 of the 10 Crus of Beaujolais, Chardonnay and sparkling wines. All wines have the high environmental value certification.



Beaujolais Blanc  
Cuvée Alexis



Bourgogne Blanc  
Fleur de Lys



Brouilly  
Vieilles vignes



Saint Amour  
Cuvée Cupidon

## Our clients



### INDIVIDUALS

Direct sales at the estate and trade fairs allow us to meet our real consumers, listen to them and share our passion for wine.



### PROFESSIONNELS

Our many restaurant, wine bar and wine merchant customers can testify to our loyalty with allocations that are always honored and the pleasure of finding our bottles on their tables.



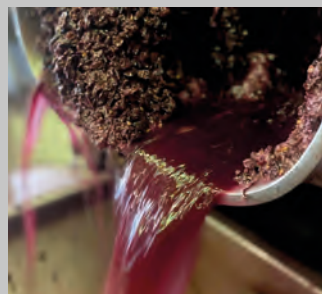
### INTERNATIONAL

Present for many years abroad ( NETHERLANDS, BELGIUM, UNITED KINGDOM, BRAZIL , GERMANY ...)



## Our Know-ledges

It is undoubtedly in our vines, on our hillsides that we intensely have this unique feeling of being at the service of each of our vines. From pruning, hard work of 4 months, to working the soil, planting or even harvesting, manual work with several know-ledges, makes our job rich and diverse.



## Winemaking



The harvest is 100% manual. The particularity of our Domaine is the destemming of a harvest with an optimal phenolic maturity to obtain round and silky tannins. Our Cuvées are worked in carbonic maceration keeping all the typicity of each terroir. For our Gamay, long vatting periods of 14 to 21 days in temperature-controlled vats are preferred to extract color, aromas and tannins. Aging takes place in vats or barrels depending on the appellation. For Chardonnay, it is the control of (low) temperatures that guides our vinification.



Juliénas  
La Centenaire



Chiroubles  
Vieilles vignes



Morgon  
Vieilles vignes



Moulin à vent  
Cuvée Céline

## Wine tourism

The Domaine is also welcoming. It is with this typically Beaujolais conviviality that we offer you a moment of sharing around our profession and our wines. You can enjoy the tasting of our Cuvées in our cellar with a cocooning atmosphere or in the garden which offers a breathtaking view of the vineyard and the Alps.



# CHÂTEAU MOULIN FAVRE

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