

Château Moulin Favre

Cuvée Céline



VINTAGE	2022
REGION	Beaujolais
APPELLATION	Moulin A Vent - Cru Beaujolais
VARIETAL	100% Gamay
ALCOHOL	15%
TERROIR	Granite with high magnesium content
INFO	<p>17 Ha. (42 acres) total vineyard & 0.95 Ha. (2.3 acres) devoted to Moulin a Vent "Cuvée Céline"</p> <p>Hand harvesting and sorting - Destemmed</p> <p>Carbonic maceration, 17 days vatting in thermo controlled stainless steel tanks</p> <p>6 to 8 months aging in 3 year old barrels</p> <p>Sustainable Agriculture Practices - HVE 3 farm certified having high environmental value - Terra Vitis</p>

From the Estate:

"Located on the hillside of Combiaty, like a belvedere perched in the middle of the vineyards, at the 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.

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 knowledges, makes our job rich and diverse.

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."

The Moulin A Vent "Cuvée Céline" comes from 4 parcels totaling 0.95 Ha (2.3 acres) on granite soils with a significant magnesium content. The Gamay is pushed to the extreme with a long 17 day extraction.

Tasting Notes:

Complex, rich and floral nose with ample black fruits and hints of oak spice. Unctuous palate, huge and sublime with long round tannins. Serious Cru Beaujolais but also... a real pleasure!

Food Pairing:

Tender game meats, like lamb or duck magret with cherry reduction

Press Review:

Soon to come