

## Château Moulin Favre

### Vieilles Vignes - Cuvée Céline



<b>VINTAGE</b>	<b>2023</b>
<b>REGION</b>	<b>Beaujolais</b>
<b>APPELLATION</b>	<b>Brouilly - Cru Beaujolais</b>
<b>VARIETAL</b>	100% Gamay
<b>ALCOHOL</b>	14%
<b>TERROIR</b>	Granite
<b>INFO</b>	17 Ha. (42 acres) total vineyard & 7 Ha. (17.3 acres) devoted to Brouilly "Vieilles Vignes - Cuvée Céline" Hand harvesting and sorting Destemmed - Carbonic maceration, 13 to 14 days vatting in thermo controlled stainless steel tanks. 6 to 8 months ageing in tanks <b>Sustainable Agriculture Practices - HVE 3 farm certified having high environmental value Terra Vitis</b>

#### From the Estate:

"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.

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."

#### Tasting Notes:

Deep ruby and concentrated with opulent notes of cassis and blackberry, it finishes with savory minerality and a layered, almost creamy mouthfeel.

"Deep ruby robe, the nose is red fruit backed up by mineral notes. The most widespread of the Beaujolais Crus is colorful and full-bodied"

#### Food Pairing:

Roast pork, chicken or even rabbit, with provencal vegetables.

#### Press Review:

Soon to come