

Château Moulin Favre Cuvée Vieilles Vignes



VINTAGE	2023
REGION	Beaujolais
APPELLATION	Chiroubles - Cru Beaujolais
VARIETAL	100% Gamay
ALCOHOL	14%
TERROIR	Sandy soils
INFO	17 Ha. (42 acres) total vineyard & 1 Ha. (2.5 acres) devoted to Chiroubles "Vieilles Vignes" Hand harvesting and sorting - Destemmed Carbonic maceration, 13 to 14 days vatting in thermo controlled stainless steel tanks - Ageing in tanks

Sustainable Agriculture Practices - HVE 3 farm certified having high environmental value - Terra Vitis

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."

Tasting Notes:

Elegant and refined, the nose is expressive with fresh fruits and floral aromatics, hinting of white pepper, dried herbs and fruitcake. So charming on the palate, with a coulis of cherries finishing long and silky.

"This lip-smacking wine is both, tender and elegant. Its nose is an intermingling of peony, iris and violet aromas. Refined and very fruity."

Food Pairing: Tagliatelle with chicken, fines herbs and lemon zest.

Press Review: 2 ** Remarkable wine * Coup de Coeur 2025 Guide Hachette des Vins. "notable concentration from aromatic nuances on red fruits and floral notes with spices. Persistent aromas on perfectly balanced palate, ample, generous & structured by silky tannins & a remarkable length."