



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946



2020 Moulin-à-Vent

Cru Beaujolais - 100% Gamay

The site is one of the oldest vineyards of Beaujolais, it is located high up on a hill and surrounds an ancient wind-mill. The name comes from the wind-mill (« moulin à vent » in French), which is 300 years old. The vineyard was already cultivated by the Romans.

Producing communes:

- Chénas (Rhône) and Romanèche-Thorins (Saône-et-Loire).

History & Tradition:

- Maison Joseph Drouhin has always had a special affinity for this area and, since their pioneering work in the early fifties, has assiduously promoted it around the world.
- Made from grapes harvested in villages celebrated for the quality of their terroir and micro-climate, this wine represents, vintage after vintage, the true spirit of the Beaujolais-Villages appellation.

Supply:

- Grapes and musts purchased from supply partners according to rigorous specifications.

Harvest:

- Grapes harvested by hands. If necessary, a careful sorting is proceeded in the vineyard and at the winery.

Vinification:

- Traditional for Beaujolais, semi-carbonic maceration, full bunches of grapes.
- The maceration lasts 6 to 10 days.

Ageing:

- In stainless-steel vats for a period of 10 to 12 months.

2020 Vintage:

2020 is a nice vintage which provided wines of nice intense colours. The nose and the palate are characterized by black fruits such as blackberry, cherry, mingling with liquorice and spices. The wines are rich and dense, which can offer a good ageing potential to some appellations.

Tasting note by Véronique Boss-Drouhin:

Great breed. Beautiful dark garnet colour. Intense and elegant aromas, with notes of peony, tea rose and damson plum, often with nuances of liquorice. On the palate, beautiful structure, velvety texture (« gras ») and majesty. The aftertaste is long, refined and appetizing in a subdued way. The Cru of Beaujolais that is the closest in style to the Burgundies of the Côte d'Or.

Service

- **Cellaring: Optimal consumption:**
2 to 8 years
- **Ageing potential:**
10 years
- **Tasting temp:**
55°F

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