



CHÂTEAU BONNET

« Moulin à Vent, vieilles vignes »

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Vineyard

Grape-variety :	Gamay
Type :	Red
AOP :	Moulin à Vent
Terroirs:	Rouchaux /Burdelines /En Brenay /Maisons neuves
Age of vines:	60 years old
Soils :	old granite from piemonts
Pruning system:	Gobelet
Yield:	40 hL/ha
Culture :	Terra Vitis, Organic non certified
Soil-care:	3-4 gentle plowing
Harvest :	Hand-picking

Winemaking

10-14 of maceration, 50 % of destemming. Natural alcoholic fermentation, controlled temperature <28°C. Punching of the cap at the beginning of maceration then 1 pumping-over per day. Malolactic fermentation in concrete vat

Aging

12 months in concrete vat

Bottling

Bottling during « fruits day » in the moon-calendar. Bottling in property.

? : Moulin à Vent 's name come from a real Moulin à Vent built in XV century



Nose: violet, kirch cherry
Mouth: fruity, strong but polished tanins
Drink now or in next 5-6 years

