

Domaine Saint-Cyr



AOC Moulin à Vent

Moulin à Vent 'Les Bruyères'

The true expression of a world-famous terroir. Moulin à Vent is the king of the Beaujolais appellations, an unforgettable experience!

**Certified Organic by Ecocert FR BIO-01
(from 2017 vintage on)**



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Natural Vinification.

Varietal: 100% Gamay

Soils: Pink Granite

Yields: 30hl per hectare

Vinification :

- Manual sorting
- Entirely de-stemmed (partial carbonic maceration)
- Cuvaision: 30 days
- Alcoholic fermentation for 20 days
- Wild Yeasts
- Malolactic Fermentation

Half of the wine is aged in six year old oak vats for six months, the other half in stainless steel

Alcohol level: 13%

General Info :

A la vigne :

Moulin à Vent is nicknamed the Emperor of the Crus de Beaujolais. Its exceptional qualities come from the very magnesium-rich granite sub soils. The climate and terroir give the wines from the appellation specific tannic and full-bodied characteristics

Culture :

Vineyard Work:

- Vineyards tended by the Saint Cyr family
- Environmentally friendly viticulture
- Grass and flowers between rows, periodic plowing
- No chemical fertilizers
- No chemical weed control
- No pesticides

Harvest :

Manual, usually in mid september

Very few sulfites added, usually only at the end of the fermentation (apx 40 mg / liter)

Residual sugar level: Dry