



MOULIN A VENT CUVÉE DE LA LURE 2020 Beaujolais, Moulin à Vent A.O.P.



Château de la Terrière, France

eCommerce # 28188 | 13.5% alc./vol. | \$37.95

"This is still a young wine. Bright red fruits are allied to wood aging that has produced firm tannins. It has potential, the structure ready to soften and bold black fruits set to show strongly. Drink from 2022."

Score – 91p for 2018 vintage (Roger Voss, Wine Enthusiast, 2021)

The nose is complex and robust with aromas of cherry, blackberry and liquorice. The nose is full-bodied and well-structured with a good length and liquorice notes.

Terroir:

The Château de la Terrière has stood in Cercié since the 16th century, in the heart of the Beaujolais region. It is one of the oldest estate in the region. 2 Ha of the vines are situated in the "Moulin à Lure" and "En Brennay" terroirs in deep granite soil rich in minerals.



Vinification:

Burgundy vinification method with destemming. Long maceration of about 25 days. Aged for 9 to 12 months in 2 to 5-year-old oak barrels. The wine is filtered slightly to preserve its full complexity.

Variety: Gamay 100%

Residual sugar: 0.1 g/L

Serving suggestion and food pairing: Serve at 16°C with red meat, game and Burgundy cheese such as Époisses, pan-fried autumn vegetable platter: chestnuts, mushrooms and squash. Can be cellared up to 10 years.

James Suckling

91p

Wine Enthusiast (18vntg)

91p

JAMESUCKLING.COM 

