



Moulin a Vent Chateau des Gimarets Tradition 2013

SCEA des Gimarets, Beaujolais, France

LCBO # 442632 | 13.0% alc./vol. | \$16.95 | Release: 18-Mar-2017

Fine Beaujolais at a come-hither price. Light-bodied (this is red Beaujolais, after all), it shows a cheery cherry and plum-jam profile, with hints of herb and pink bubble gum (in a good way) carried on a well-buffed, polished texture.

Score – 91p. (Beppi Crosariol, The Globe and Mail, 2017)

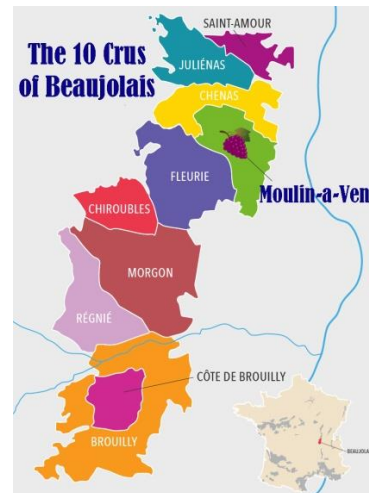
*Elegant and fresh, with tangy acidity supporting the aromatic profile of spiced plum, black cherry tea and floral notes. Fig, licorice and bitter herb flavours mark the crisp, lingering finish. Drink now. **Score – 91p. (Wine Spectator, Feb 2016)***

*There is a pretty floral bloom to this modern gamay, along with blueberry/cherry fruit, underlying fine woody herbaceousness and spice. It's light to medium bodied, very gentle and refined, with some warmth. Very good to excellent length. Just a touch of meat on the finish. Moulin a Vent is reputed to make the "biggest" Beaujolais but this is not "big". It is however quite charming. **Score – 90p. (David Lawrason, Wine Align, 2017)***



Terroir:

4.5 ha of vineyards in Moulin à vent - one of ten red Beaujolais Crus. Beaujolais is located in the north of the town of Lyon, between Mâcon and Villefranche-sur-Saône. The vines are grown partly in the commune of Romanèche-Thorins and around the commune of Chénas. There is indeed village called 'Moulin-à-Vent': its name comes from an old windmill. At the foot of the Windmill, Vintage King of Beaujolais, the Ch. des Gimarets has been planting the vineyard on granitic soil with a nature conscience wine culture since 1650.



Variety: Gamay 100%

Residual sugar: 5 g/L

Serving suggestion and food pairing: Serve at ~13°C. Perfectly suited to accompany the roast chicken with herbs de Provence or grilled salmon with soy glaze. Try it with cream cheese or Brie with pomegranate sauce.

Beppi Crosariol, The Globe and Mail '17

91p

Wine Spectator '16

91p

David Lawrason, Wine Align '17

90p