

DOMAINE LES FINES GRAVES

MOULIN-À-VENT



The late Jacky Janodet was known as an artisan producer of first-class Cru Beaujolais. In the venerable region of Moulin-à-Vent, Janodet's 17.2-acres of vineyards, with their high percentage of very old vines, yield wines which are incredibly rich and powerful for Beaujolais, often improving with several years in bottle. Today, Domaine Les Fines Graves is ably run by Jacky's son, Jérôme. The domaine continues to produce excellent wines from the Beaujolais-Villages, Chénas and St. Amour appellations. However, it is Moulin-à-Vent, traditionally known as the "king" of Beaujolais wines for its powerful, full-flavored character that reigns at this estate. Deep, brooding and quite Burgundian in nature, this is one of the most masculine and age-worthy of all Beaujolais wines.

Region:	Beaujolais
Appellation:	Moulin-à-Vent
Owner:	Jérôme Janodet
Farming Practices:	Sustainable
Vineyard:	7 ha (total for Moulin-à-Vent)
Soil:	Sand, schist and pink granite
Grape Varieties:	100% Gamay
Avg. Age of Vines:	60 years
Yield/Hectare:	45 hl/ha
Avg. Production:	12,500 bottles

Vinification and Élevage: Traditional semi-carbonic fermentation in large vat. Aging for 14 months in older barrique. Assemblage takes place in cement vats, after which the wine is bottled.

Tasting Notes: Explosive nose of raspberries, red currants, plums; medium body with layers of fruit on the palate, plush texture, with a nice, long finish. The acidity is well balanced by the fruit. Enjoy this quintessential bistro wine with steak frites, roasted lamb shank, or roast chicken.

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