

BEAUJOLAIS
MOULIN-A-VENT
GÉRARD CHARVET
CHENAS


OVERVIEW | The appellation of Moulin-à-Vent is well known for the 300 year old windmill that still stands among the vines as well as its rich and robust style of beaujolais. Gérard Charvet farms 14 hectares in this appellation spread throughout 5 different lieux dits. The parcels are all located on the higher elevations of this cru and his vines have an average age of 45 years. The soil is decomposed granite rich in the mineral manganese. The manganese was heavily mined in the area during the 18th and 19th centuries.

VINEYARD AREA: 14 hectares

ANNUAL PRODUCTION: 6000 cases

TOP SITES: La Rochelle & Les Pinchons

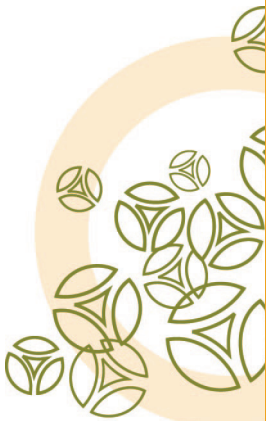
SOIL TYPES: decomposed granite and manganese

GRAPE VARIETIES: gamay

Charvet is a colorful character who works in Burgundian methods to further the notion that his appellation of Moulin-à-Vent is the finest of the Beaujolais crus, able to develop to great heights. For him, no compromise: he works with the best equipment but also practices grape thinning and a drastic selection at harvest (which most of his fellow wine growers find excessive). The result is a very complex and concentrated wine reminiscent more of a Côte de Beaune than of a Beaujolais cru.

VINEYARD/CELLAR PRACTICES | Charvet's vineyard is planted at the density of 10,000 to 12,000 plants per hectare and the soil is worked traditionally to encourage the deep growth of the roots. A strict regime of pruning and green harvesting insures low yields. The "cuvaision" lasts 12 to 14 days and is carried out in temperature controlled stainless steel vats. The wine is then matured for a minimum of 9 months, a portion in old barrels and a portion in vat before blending and bottling.

WINES | Moulin-à-Vent La Réserve d'Amélie - complex and concentrated, is reminiscent more of a Côte de Beaune than a Beaujolais cru. Intense ruby robe. The nose is elegant and powerful, of a rare complexity, both mineral and floral (iris). The mouth is full, round. The finish reveals roasted and spicy notes. If, like some winetasters, this wine gives you an immediate pleasure, it will be difficult to resist, even though it will probably reach its best after 10 years.


triage wines

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