

2015 MAISON L'ENVOYE MOULIN-à-VENT

REGION: Beaujolais, Burgundy

VARIETALS: Gamay Noir

MATURATION: 11 months in 3rd use French oak barriques

ALCOHOL: 13.5% alc/vol | 5.18 g/L TA | 3.53 pH



Known as the King of Beaujolais, the highly acclaimed Moulin-à-Vent Cru boasts the most full-bodied and structured wines found in the region. Grapes for the Maison L'Envoyé Moulin-à-Vent come from south facing, 60-year-old, Gobelet pruned vines in the Terre de Thé vineyard. The distinctive pink granite soil produces wine with red and black fruit characters and a lengthy, complex finish.

WINEMAKING:

Half of the fruit was de-stemmed and the whole berries underwent a long, natural ferment utilizing wild yeasts in open-top vessels. The other half were fermented as whole clusters, contributing a spicy fragrant lift to the deep, muscular fruit. The wine matured over the following 11 months in third use French oak, achieving a subtle integration of oak spice characters.

TASTING NOTES:

Powerful aromas of dark berries, licorice and potpourri are complemented by floral kirsch notes and sweet spice. The palate is generous and expansive, offering red and black berry flavors supported by a graphite minerality. The wine finishes long with succulent red fruit and fine tannins.

CRITICAL ACCLAIM:

92 pts - Vinous

ABOUT MAISON L'ENVOYÉ:

Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley, Central Otago and Tasmania, we champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since our debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.







