

2021 MAISON L'ENVOYÉ

MOULIN-à-VENT TERRE DE THÉ



REGION: Beaujolais, France
VARIETALS: Gamay Noir
MATURATION: 11 months in 3rd use French oak (25%), Stainless Steel
ANALYSIS: 13.0% alc/vol

VINEYARDS: 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. Maison L'Envoyé sources include south-facing, 60-year-old Gobelet pruned vines in the Terre de Thé. The distinctive pink granite soil produces wine with red and black fruit characters and a lengthy, complex finish.

WINEMAKING: Most of the fruit was de-stemmed and vinified in concrete; the remaining third fermented as whole clusters with half carbonic maceration contributing a spicy fragrant lift to the deep, muscular fruit. The wine matured 11 months in new French oak, while the remainder stayed in stainless steel until the final blend.

TASTING NOTES: Intense aromas of plush cherry and spice. Raspberry, sage and black pepper emerge in the complex, muscular body, concentrated and convivial. Notes from its pink-granite origins are evident on the palate of dark fruits.

CRITICAL ACCLAIM: Not yet rated. Last vintage: 90 pts Wine Spectator

ABOUT MAISON L'ENVOYÉ: Driven by a tireless hunt for elusive vineyard sites, 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, Beaujolais and Willamette Valley, they 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 its debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

