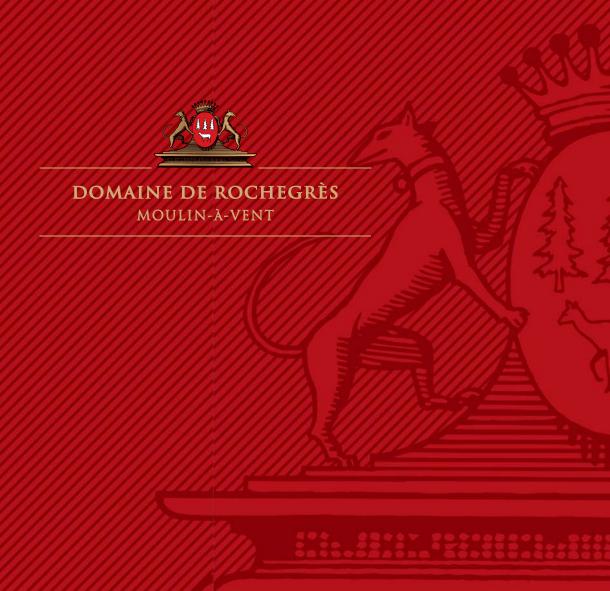
DOMAINES



---- MAISON FONDÉE EN 1831----



ROCHEGRÈS

MOULIN-À-VENT

This gern of ours is crafted from grapes that grow on old vines (80 to 100 years old) located exclusively at the heart of the appellation, where the parent rock shows through at the surface. In this pure, lean, pink grantitic soil, the vines must plunge their roots deep down in search of the nutrients necessary for their growth.

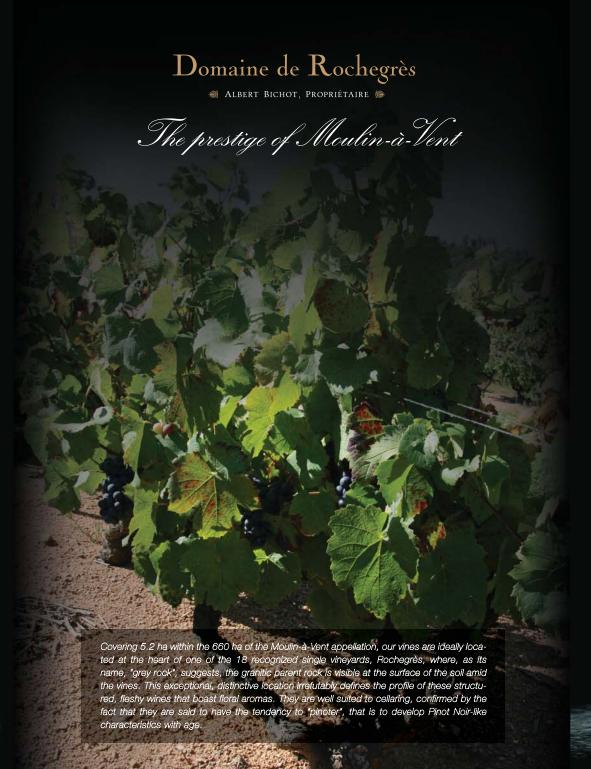
Being located at the epicentre of the appellation along with the

Being located at the epicentre of the appellation along with the significant learness of the soil give this wine all of its complexity, density and minerality. Naturally low yields allow the grapes to reach a exceptional peak of maturity. The fresh, crisp fruitiness of the Garnay and the power of the terroir are fantastically showcased due to 60% of the cuvée being aged in 350-litre barrels, 25% of which are new oak.

Surface area: 2,2 ha

Availability: 12,000 bottles per year





MOULIN-À-VENT

Unlike the ROCHEGRES cuvée, our Moulin-à-Vent Domaine de Rochegrès is crafted with grapes from different terroirs: La Rochelle, Au Mont and from the youngest vines in Rochegrès. 50% of the wine is aged in 350-litre barrels that have already been used for 2 or 3 vintages. This wine exemplifies all of the elegance and minerality that is characteristic of these granitic terroirs along with exceptional body and depth.

Surface area: 3 ha

Availability: 20,000 bottles per year





A region shaped by Man and by distinctive aromas and flavours, Burgundy leaves no one indifferent. It is renowned for its variety of terroirs and its highly unique character, from Chablis to the Beaujolais.

This is why the Bichot family, which has always been based in the Côte d'Or, Chablis and Côte Chalonnaise with its 5 Estates comprising over 100 hectares, has started a new page in its history with the 2014 acquisition of Domaine de Rochegrès at the heart of one of the Beaujolais' most prestigious Crus, Moulin-à-Vent. We are pleased to show our pride in the strong, symbolic commitment represented by such growth that we have associated the colour red with our coat of arms, which has never departed from its blue colour since the 13th century.

BEAUJOLAIS: A PALETTE OF TERROIRS IN THE SOUTH OF WHAT IS TRADITIONALLY CONCEIVED OF AS BURGUNDY AND JUST NORTH OF THE RHONE VALLEY.

Who doesn't remember their first trip to the Beaujolais, leaving the calcareous clay soil and famous east-facing slope of the Côte d'Or to discover wide open spaces and undulating hills scattered with bucolic villages. Welcome to the Beaujolais, the region where the Gamay grape flourishes. Endowed with a more southerly location, and therefore warmer climate, Gamay, growing in the region's poor, granitic soils, shows off all it has to offer. Recognized by the AOC (Appellation d'Origine Contrôlée) system in 1936, the region offers three levels of appellations: Beaujolais, Beaujolais-Villages and 10 Beaujolais Crus: Brouilly, Côte de Brouilly, Régnié, Morgon, Chiroubles, Fleurie, Moulin-à-Vent, Chénas, Juliénas, and Saint-Amour, from south to north.

