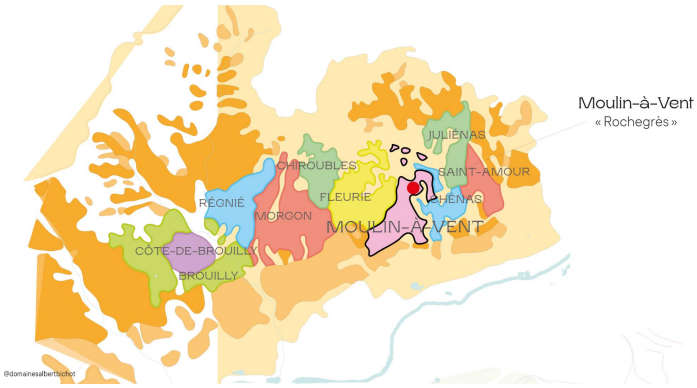
DOMAINES
ALBERT BICHOT
MAISON FONDÉE EN 1831

"ROCHEGRÈS" MOULIN-À-VENT
DOMAINE DE ROCHEGRÈS



LOCATION
Beaujolais

VARIETAL
Gamay

TERROIR
Poor, very pure pink granitic soil
Surface area of the vineyard : 4,45 ha
Age of vines : 80-100 years old

PRESENTATION
The Moulin-à-Vent appellation covers a surface area of 1,600 acres in the north of the Beaujolais region.
Our 12.3-acre estate is ideally located at the heart of one of the 18 recognized Climats "Rochegrès", which, as its name (sandstone rock) would suggest, features outcrops of the granitic parent rock amid the vines.
The vines benefit primarily from southeastern exposure and thrive in poor, very pure, pink granitic soil. They are therefore obliged to plunge their roots deep down to get the nutrients they need.
This wine is crafted with grapes from the oldest vines of the "Rochegrès" terroir.

WINEMAKING/AGEING
Fermenting maceration in thermoregulated open vats for 16 to 18 days.
Aging: 50% in 350-liter barrels (20% new barrels), 50% in stainless steel vats, for 8 to 9 months, then 100% in stainless steel vats for 3 to 4 months.

TASTING
The intense nose reveals scents of ripe red fruit (cherry) that will evolve over time toward notes of flowers (rose), spices and, eventually, forest undergrowth. The palate is marked by its body and roundness, and boasts elegant, well-rounded tannins. On the finish, the sensation of a harmonious alliance between body and finesse, indeed the expression of this terroir in all its purity, can be perceived.

SERVING
Serve at 15-16°C (59-61°F).
To taste young on the fruit or to keep 3 to 5 years and more.

FOOD PAIRINGS
Roasted or stewed meat and poultry
Medium cheeses

QUOTES
Tim Atkin: 93/100 (2023)
Wine Spectator: 94/100 (2022)
James Suckling: 95/100 (2020)