



# MOULIN-À-VENT

## Les Vérillats

### 2022

This cru owes its name to its old mill overlooking the valley, and its presence testifies to the regular, powerful winds that favor good plant health. The "Les Vérillats" parcel is one of the appellation's finest terroirs. The nose is very elegant, fresh and silky. The palate offers a wide range of aromas, evolving between floral and fruity notes. This beautiful harmony of flavors reveals citrus notes on the finish. A perfectly balanced wine.

**Type:** Gamay

**Vine pruning:** Goblet pruning according to beaujolais tradition

**Average age of the vineyard:** 29 years

**Vinification:** Harvesting and hand sorting

Crate harvesting

Destemming 100%

Alternate grape-treading, pump over, and delestage

Cold maceration

Natural fermentation three weeks

Settling ten days

Wild yeasts

**Maturation:** Ten months in oak barrels, of which 10% are new

**Vintage:** 2022

**Bottling:** On the estate

**Ageing:** more than 10 years



## Plot

**Les Vérillats**

**Area:** 57A

**Type of soil :** Deep, highly altered granite from very ancient magmatic rocks, typical of Beaujolais geology.

**Altitude:** 270 m on average



DOMAINE DE VERNUS

437 route de Vernus - 69430 RÉGNIÉ-DURETTE - France

✉ hello@domainedevernus.com

www.domainedevernus.com

