

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

