

MOULIN-À-VENT

Les Vérillats

2023

This cru owes its name to its old mill overlooking the valley, and its presence bears witness to the steady, powerful winds that favor healthy plant growth. The “Les Vérillats” parcel is one of the appellation's finest terroirs. The nose is very fine, a refinement that is the signature of this cru. A great deal of elegance accompanies this vintage, which subtly “pinotes”. The palate is precise, very fruity with vivacity and a “salivating” tannic structure. It has all the qualities of a fine wine for laying down.

Type: Gamay

Vine pruning: Goblet pruning according to beaujolais tradition

Average age of the vineyard: 30 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

Vintage: 2023

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



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