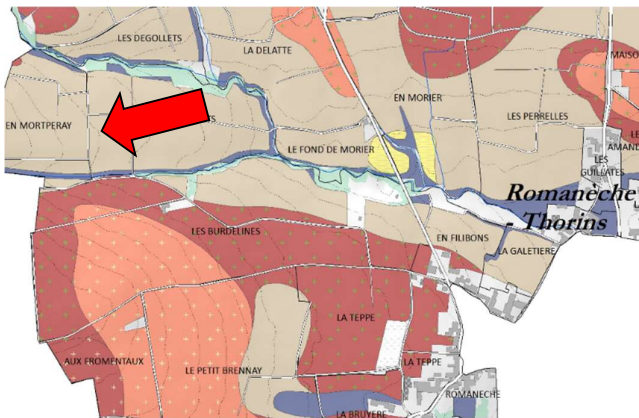




## Caroline Parent Moulin à Vent (en Mortperay)



### 100% Gamay

Our 3.80 ha vineyard is located in the Mortperay section of the appellation.

Soils coming from the degradation of the granite bedrock, with pockets of sand that are full of minerals like iron, manganese, copper and more.

### Organic vineyard management

No man-made chemicals are customarily used. Selective pruning, along with optimized leaf pulling, green harvest when needed, and weed tilling.

The grapes, once cut, are brought back to the winery rapidly in temperature-controlled trucks.

100% manual harvesting.

## Winemaking

The grapes are first sorted on a vibrating table to eliminate any water, insects and leaves. Whole bunches are sorted manually, then distributed among 3 different tanks.

**Tank n°1 (1/3 of the harvest):** is completely closed for carbonic fermentation for 6 to 8 days. The fermentation is done  $\frac{3}{4}$  of the way, then the grapes are devatted and pressed (pneumatic pump for 1.15 hours at a maximum 17 pounds/square inch). The juice is placed in tanks to finalize the fermentation process and optimize oxygenation of the yeasts. This maneuver allows for a very fruity and aromatic wine.

**Tanks n°2 and 3:** are open tanks with whole bunches. The fermentation is started directly. Daily pumping over of the must, daily crushing of the cap to liberate the sugar levels in the berries, and feed sugar to the yeasts. The vatting lasts about 15 days. The grapes are then devatted and pressed (pneumatic pump for 2 hours at a maximum 17 pounds/square inch). The wines are left to settle for 4 to 5 days before cask funneling.

They mature for 8 to 9 months, partially in a large wooden tank, called a "foudre", of 5000 liters (about 50% of the crop), and the rest in three-four years old 228L barrels.

The wines are racked, then blended for 1 month in stainless steel tanks. They are filtered if necessary, their SO<sub>2</sub> and CO<sub>2</sub> levels adjusted, and finally bottled.

## Environmental credo

Organic viticulture adapted to the local terroir conditions. Bee protection protocols. No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking process. Premium natural corks coated with beeswax instead of silicon.

## Tasting notes

Dark garnet color with floral and fruity aromas. Full-bodied and complex, it has hints of iris, spice and ripe fruit. When young, dominance of violet and cherry flavors. After a few years, the bouquet develops aromas of iris, spice and ripe fruit. Later, undergrowth and truffle aromas begin to come through, followed by musk and game. Long term cellaring can be famously rewarding.