

MAISON
JEAN LORON
DEPUIS 1711

MOULIN-À-VENT

Appellation d'Origine Protégée

Au Grand Moulin

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

WINEMAKER Frédéric Maignet

SOIL

Vines planted on granite rock

VINIFICATION & AGEING

Hand harvested. Grapes partially destemmed. Maceration for approximately 15-20 days, partly in toasted vats (immersed cap).

TASTING NOTES

This wine has a remarkably intense ruby-violet color. On the nose, the taster will perceive a superb aromatic complexity: blackberry and blackcurrant, black cherry, liquorice, cocoa and toast blend together in a remarkable bouquet. On the palate, this is a fleshy, concentrated wine, with solid tannins and a balance that will enable it to evolve harmoniously over the years. The finish retains all the aromatic palette of the nose and lingers pleasantly.

FOOD & WINE PAIRINGS

Rabbit rillettes, grilled lamb, grilled pork or chicken basquaise.

SERVING TEMPERATURE from 12 to 14 °C

AGEING POTENTIAL at least 5 years

ESTATE

Located between Roche de Solutré in Mâconnais and Moulin à Vent in Beaujolais, Maison Jean Loron is one of the oldest and largest winegrowing estates in southern Burgundy. Its winegrowing origins date back to 1711. The windmill, surrounded by vines, dates from the 15th century and is a listed historic monument. It represents the prestige and pride of the appellation. The appellation is small (640 hectares), straddling two villages between Burgundy and the Rhône.

