

La Moulinette



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VIN DE FRANCE

VINTAGE 2022



Light red



Fresh cherry



Dynamic & lightweight

VINEYARD WORK



- Grapes grown using organic farming methods.
- Natural fertilization with compost and green fertilizer.
- Manual debudding.
- Mechanical soil preparation to preserve the biological activity and diversity.
- Grape harvest from september the 15th.

GRAPE VARIETIES AND SOILS



100% Merlot Noir.
Gravel and sandy-clay soils.
Planting years: 1988, 2001, 2003, 2007.
Average yield: 41 hL/ha.

WINEMAKING AND AGEING



- Plot-by-plot harvesting to preserve the unique character of each terroir.
- Winemaking with no added sulphite during fermentation.

- Short maceration.
- Ageing: stainless steel vats.
- Alcohol content: 13.5% vol.

FOOD AND WINE PAIRINGS

A no-fuss red wine, best enjoyed chilled (14–15°C) or at room temperature, as an aperitif or with a meal. The perfect companion for sunny days, though it's by no means out of place in other seasons either.