



Vignerons de Bel-Air

# Domaines Des Ailes Moulin-a-Vent

Deep garnet-red color with a rich nose of black currants, blackberries and cherries. Smooth yet structured with a long finish. Pair with a classic blanquette of veal with cream sauce, roast leg of lamb and goat cheese.

Gamay 100%

## Appellation

Moulin-a-Vent

## Vineyard

The Domaine des Ailes is situated at Romanèche Thorins and is managed by the Gauthier family where the knowhow is transmitted by father to son. Its name is linked to the old mill under the hill which is the symbol of the appellation. The Gamay grapes are sourced from a 2.3 hectare estate, on a crumbly soil made of pink granite. The vines develop high quality grapes due to the perfect sun exposure upon the parcels and, of course, dedication of the growers. The plots of 50 year old vines are pruned in Gobelet and trained in respect of nature. The harvest is made by hand and a strict selection is made directly in the vineyards.

## Vinification

Hand harvested. Long skin contact (from 12 to 14 days) with controlled temperatures, with 70% destemmed grapes. 30% aged in oak barrels (blend of new and old barrels) for 6 months, 70% in stainless steel tanks for 6 months. This barrel aging giving a Burgundy touch to this wine.

## Pairing

Serve with a classic blanquette of veal with cream sauce, roast leg of lamb and goat cheese.



VIGNERONS DE BEL-AIR  
RÉCOLTANTS DEPUIS 1929

The story of the Vignerons de Bel Air began in 1929 at the dawn of the Great Depression, when a handful of winemakers in Beaujolais joined forces to resist the economic storm. Now, with 250 members growing within all ten cru appellations, the Bel Air winery holds firm to the tough and dynamic core it was founded upon. We bring you the "clochet" or clocktower series of crus, with the steeple of each of the cru village churches featured on the label. Each of these wines offer the characteristics that the region is known for, beautiful fruit expression, finesse, balance and complexity of terroir.