



Moulin-à-Vent Carquelin

History and terroir :

This is a parcel in one of the most prestigious “climats” in the Moulin à Vent appellation. The vines are worked with great care. During the harvest, the grapes are sorted very carefully by hand and then undergo a traditional vinification with “grillage” (the grapes are immersed). This helps to extract colour and tannins and makes the wine very suitable for keeping.

Tasting :

This wine is robust and complete, with notes of vanilla and roasted aromas from ageing in the barrel. These notes fade with time to give way to spicy, ripe fruit, violet and faded rose aromas. The wine has excellent keeping potential. We recommend to taste this wine at 14-15 °C.