



Moulin-à-Vent Sélection Georges Duboeuf

History and terroir :

In the 19th Century, Romanèche-Thorins had four manganese mines – among the biggest in France – from which the famous “glazier’s soap” was extracted and used to whiten glass. The mines used for growing vines were closed in 1919. But the manganese remained, which gives the wines their particular Moulin-à-Vent cachet.

Tasting :

An intense colour that fluctuates between deep ruby and dark garnet. The Moulin-à-Vent reveals floral and fruity aromas dominated by violets and supported by a hint of cherry. Tannic, fleshy and subtly spicy, the Moulin-à-Vent develops complex flavours that combine finesse and harmony. We recommend to taste this wine at 15-16 °C.