

Moulin à Vent A O P

Cuvée de la Lure

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

AREA 2 ha

OWNER SCEA des 2 Châteaux

ESTATE

The Château de la Terrière has stood in Cercié since the 16th century, in the heart of the Beaujolais region. It is one of the oldest estates in the region. The vines cover a total of 28 hectares and are 50 years old on average. They extend due south, to the mid-slope of a granite hill. The aim of Frédéric Maignet, who is in charge of the château, is to give the wine enough time to fully develop its expression and reflect the complexity of the terroir.

SOIL & VINEYARD

The vines are situated in the "Moulin à Lure" and "En Brennay" terroirs in deep granite soil rich in minerals.

VINIFICATION & AGEING

Manual harvesting with rigorous sorting of the berries. Burgundy vinification method with destemming. Long maceration of about 25 days. Aged for 9 to 12 months in 2 to 5-year-old oak barrels. The wine is filtered slightly to preserve its full complexity.

TASTING NOTES

The nose is complex and robust with aromas of cherry, blackberry and liquorice. The nose is full-bodied and well-structured with a good length and liquorice notes.

FOOD & WINE PAIRINGS

Red meat, game and Burgundy cheese such as Époisses.

VEGGIE: Pan-fried autumn vegetable platter: chestnuts, mushrooms and squash.

ECOLOGICAL PRACTICES

Integrated crop management

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL It will age like a great Burgundy and can be cellared for more than 10 years.

AWARDS

- 2013 Vintage Special Mention, Hachette Wine Guide 2016
- 2013 Vintage 16/20, Beaujolais Aujourd'hui Magazine, May 2015
- 2012 Vintage Silver Medal, Gamay International Competition 2014



Frédéric Maignet, the wine man

La Tour Bourdon/La Sibérie





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KEY FEATURES

· Wine aged in oak barrels

• The most "Burgundy" of the Crus du Beaujolais

· Wine can be cellared for a long period

