

Domaines Loron

MOULIN-À-VENT

Appellation d'Origine Protégée

Champ de Cour

REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

AREA 1,76 hectares

OWNER Maison Jean Loron

WINEMAKER Frédéric Maignet

SOIL

Granite terroir, rich in minerals, in climat "Champ de Cour". Vines nestled at the foot of the windmill with due south exposure.

VINIFICATION & AGEING

The best parcels are selected and the grapes are delicately destemmed. Fermentation for 25 to 35 days. Ageing in barrels on fine lees for 8 to 9 months.

TASTING NOTES

This Moulin-à-Vent Champ de Cour offers a wide variety of fragrances developing aromas of roast, licorice, kirsch and candied fruits as it ages.

FOOD & WINE PAIRINGS

Rabbit rillettes, grilled lamb or pork, or even basquaise chicken.

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL at least 10 years

AWARDS

- Vintage 2020 : Decanter World Awards 2023 - Gold
- Vintage 2020 : International Wine Challenge 2023 - Silver
- Vintage 2020 : Concours Vinalies Nationales 2023 - Silver



ESTATE

This micro plot is known as a remarkable lieu-dit, with a strong personality due to its location. Jean Loron began working these parcels, nestled at the foot of the windmill, at the beginning of the 18th century.



The windmill



Gamay Noir grape



Moulin à Vent vineyard

