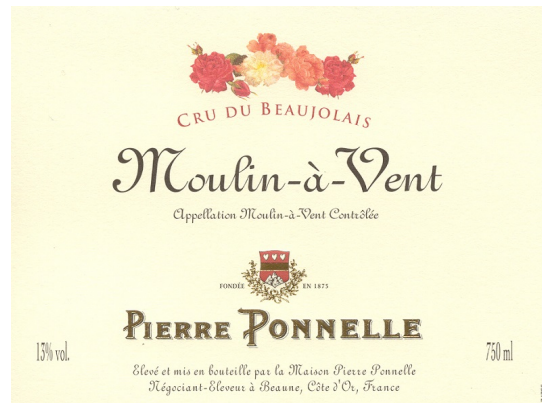


FONDÉE EN 1875

PIERRE PONNELLE

MOULIN À VENT



TERROIR

The grapes are nstill intact when they arrive at the winery. That way the fermentation will occur within the grape's own skin. For this reason, harvesting (usually in early September) must be carried out by hand only to avoid damage to the individual grapes. Finally, to preserve the typical fruity flavour of Beaujolais wines, ageing in vats is preferable.

TASTING

Purplish red colour which reveals perfectly its Gamay origins.

The nose reveals fragrances of iris, rose, spice and ripe fruit notes.

This powerfully structured wine is fruity. It develops the best of Moulin à Vent appellation. The final is length.

FOOD MATCHING

Aperitif with charcuterie, Appetizer, red meat, pork butchery, cheeses...

REGION	Bourgogne
SUB-REGION	Beaujolais
TYPE	AOC
LEVEL	Village
GRAPES	Gamay
SERVICE TEMPERATURE	12°C
AGING POTENTIAL	5 years
COLOR	Red

Find this wine on our website

WWW.CVA-BEAUNE.COM

> page <https://www.pierre-ponnelle.com/b/aD>

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