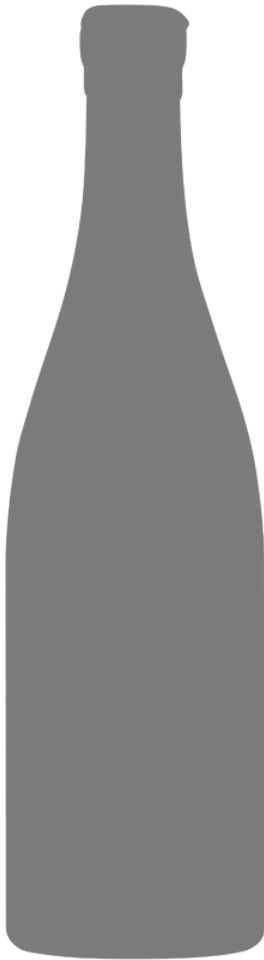


# DOMAINE THILLARDON

## MOULIN-À-VENT

Beaujolais , France



<b>Availability</b>	Saq +13332485
<b>Human</b>	Paul-Henri Thillardon
<b>Millésime</b>	2017
<b>Appellation</b>	Moulin-à-Vent AOC
<b>Lieu, Lieux-Dits</b>	Les Michelons + Les Pinchons
<b>Sols</b>	Pink granite Quartz
<b>Altitude Des Vignes</b>	280 meters above sea level
<b>Orientation</b>	South East
<b>Cépages</b>	100% Gamay
<b>Viticulture</b>	Certified Organic
<b>Palissage</b>	Gobelet
<b>Pi/Hect</b>	10 000 ft/ha
<b>HI/Hect</b>	6 hl/ha
<b>Vendanges</b>	Hand harvested
<b>Vinification</b>	Carbonic maceration without added sulfur
<b>Levures</b>	Indigenous
<b>Élevage</b>	8 months in demi-muids
<b>Volume D'alcool</b>	13% alc./vol
<b>Sulfites</b>	0 mg/l
<b>Sucre Résiduel</b>	0 g/l
<b>Acidité Totale</b>	3.5 g/l
<b>Color</b>	Ruby
<b>Degustation</b>	The nose is almost bourguignon and offers notes of cherry. The patina of wood coats the wine without dominating it.
<b>Temperature Of Service</b>	13-15 °C