



Proprietors Marie and Bernd Bachhausen

## DOMAINE FOND MOIROUX 2014 Moulin-à-Vent



### DOMAINE DE LA FOND MOIROUX

The Fond Moiroux (pronounced “mwah-roo”) wine estate in Beaujolais was founded in the auspicious year of 1789 (Vive la France!). It is located in Cogny, a small village in the southern part of the region. The Domaine owns six hectares (14.8 acres) of Gamay Noir and Chardonnay in the limestone soils surrounding the estate house, as well as two hectares (5 acres) of Gamay in the highly regarded Beaujolais Cru appellation of Moulin-à-Vent. Owners Bernd and Marie Bachhausen farm their vineyards sustainably, employing cover crops and rigorous hand work to bring a naturally healthy balance to the vines.

The winemaking at Fond Moiroux returns to traditional Burgundy practices. There is no carbonic maceration, as was fashionable in Beaujolais in the latter part of the 20th century. The fruit is fully destemmed, fermentation is done in stainless steel vats, and the wines are matured for a year in used oak barriques.

### THE MOULIN-À-VENT AOC

This is universally considered to be the most prestigious of the ten Beaujolais crus. The Moulin-à-Vent cru covers an area of 670 hectares (1,655 acres) in the hilly northern part of Beaujolais region, where sandy granite soils, with a high content of magnesium, give the wines their characteristic structure, floral complexity and ageing potential. The four parcels owned by Fond Moiroux have an average vine age of 45 years and lie between 100 and 400 meters down the slope from the famous windmill that gives the appellation its name.

### THE 2014 VINTAGE

From Josh Reynolds (Vinous.com): “The 2014s exhibit lively berry and floral character punctuated by zesty minerality. The wines are concentrated yet not heavy, and show good structure without coming off as outsized. 2014 might turn out to have produced the most consistently outstanding group of Beaujolais since the legendary 2005s”

### TECHNICAL INFO

**Grape Variety:** 100% Gamay Noir

**Commune:** Romanèche-Thorins

**Soil Type:** Weathered granite

**Age of Vines:** 45 years

**Vinification:** 100% destemmed; 14 days maceration; traditional fermentation in stainless steel; maturation for 10 months in two-year-old oak barrels.

**Alcohol:** 13.0%

**UPC:** 810404020463

**SRP:** \$24.99

### FROM THE PRESS

**93 POINTS:** *Wine Enthusiast* (to be published in the November 2017 issue)