

MOULIN A VENT

Domaine des Ailes



The Domaine des Ailes is at Romanèche Thorins and is managed by the Gauthier family where the how-know is transmitted by father to son. Its name is obviously linked to the old mill under the hill which is the symbol of the appellation.

The vines The black Gamay with white juice is from a 2.28 hectares estate, on a friable soil made of pink granit. The vines develop high quality grapes because of the sunshine upon the parcels and of course, the wine maker's work.

The plots of 50 years old are pruned in Gobelet and trained into respect of te nature. The harvest is made by hand and a sorting is made directly in the parcel.

Wine making Traditional vatting with semicarbonic fermentation.

Wine tasting Garnet-red and deep color. The nose is rich and powerful (blackcurrants, blackberries and cherries). The mouth is long, smooth and structured. It's a wine worth keeping (about 4 to 7 years)

Best served at 16-18°C with calf meat, calf « gigot » and goat cheese.