



PAUL JANIN
Craftsmen of vines and wine *@fils*

651 rue de la Chanillière – 71570 Romanèche-Thorins

03 85 35 52 80
contact@domaine-paul-janin.fr
www.domaine-paul-janin.fr

Saprolite
AOC MOULIN-À-VENT
Minerality and balance

2018



GRAPE VARIETY: 100% white juice Gamay Noir

LOCATION: Romanèche-Thorins (71)

LOCALITY: Les Burdelines – Les Grenieriers – Aux Caves
Bruyères des Thorins

GEOLOGICAL CHARACTERISTICS:

Soil: very eroded granite, foothills, and old alluvial deposits.

VINEYARD: most of the vineyard is made up of old vines (80 to 100 years old), trained according to the traditional low gobelet technique. Managed without the use of weed killers, its top soil is tilled 3 or 4 times.

YIELD: 30 hl/ha

WINEMAKING: harvested on the 6th of September, entirely handpicked, and transported in small 35-kg crates. All of the grapes were graded in the cellar on sorting tables. Pressing was undertaken following a 2-week winemaking period of full grapes..

MATURING: this stage was carried out in vats over a period of 11 months on fine lees, including the use of micro-oxygenation.

N.B.: the different plots are made into wine and matured separately. They are only blended together to create this wine after being tasted and just before bottling.

TASTING NOTES: rich and well structured.
