



PAUL JANIN
Craftsmen of vines and wine *et fils*

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Vignes du Tremblay

AOC MOULIN-À-VENT

Delicacy and purity

2018



GRAPE VARIETY: 100% white juice Gamay Noir

LOCATION: Romanèche-Thorins (71) – Chénas (69)

LOCALITY: Les Greneliers – Les Burdelines – Les Pérelles
Champs de Cours – Les Brussellions – Aux Caves

GEOLOGICAL CHARACTERISTICS:

SOIL: highly eroded granite, foothills, and old alluvial deposits.

VINEYARD: most of the vineyard is made up of old vines (40 to 70 years old), trained according to the traditional low gobelet technique. A couple of parcels of young vines (10 years old) are double-cordon pruned to facilitate soil management and to allow for more efficient trellising. Managed without the use of weed killers, its top soil is tilled 3 or 4 times.

YIELD: 39 hl/ha

WINEMAKING: harvested on the 5th of September, entirely handpicked, transported in small 35-kg crates. All of the grapes were graded in the cellar on sorting tables. Pressing was undertaken following a 12 to 15 days of winemaking period of full grapes.

MATURING: this stage was carried out in vats over a period of 10 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: Refined and sophisticated.
