

DOMAINE



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## *Vignes du Tremblay*

### **AOC MOULIN-À-VENT**

*Delicacy and purity*

**2023**



**GRAPE VARIETY:** 100% white juice Gamay Noir

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

**LOCALITY:** Les Greneriers – 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:** 30 hl/ha

**WINEMAKING:** harvested on the 8<sup>th</sup> 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 the 70% full grapes.

**MATURING:** this stage was carried out in vats over a period of 15 months on fine lees.

**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.