

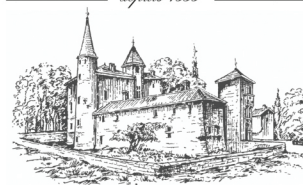
CHÂTEAU DE LA TERRIÈRE

Moulin-à-Vent A.O.P.

Le Moulin

Château de la Terrière

depuis 1535



REGION

France / Bourgogne / Beaujolais

GRAPE VARIETY Gamay Noir

ESTATE

The Château de la Terrière has stood in Cercié since the 16th century, in the heart of the Beaujolais region. It is one of the oldest estates in the region. The vines cover a total of 28 hectares and are 50 years old on average. They extend due south, to the mid-slope of a granite hill. The aim of Yoan Pitoiset, who is in charge of the château, is to give the wine enough time to fully develop its expression and reflect the complexity of the terroir.

SOIL

The vines grow in the area known as "Le Moulin" at the foot of the prestigious Moulin-à-Vent, on a sandy surface of shallow pink granite where the vines draw nourishment directly from the bedrock. It is one of the most prestigious localities in the appellation.

VINIFICATION & AGEING

Manual harvesting with rigorous sorting of the berries. Burgundy vinification method with destemming. Long maceration of about 25 days. Aged in new oak barrels. The wine is filtered slightly to preserve its full complexity.

TASTING NOTES

The nose is complex and robust with aromas of cherry and slightly roasted blackberries. On the palate the wine is full of energy, complex with good length and notes of coffee and liquorice.

FOOD & WINE PAIRINGS

Red meat, game and Burgundy cheeses such as Epoisses.

VEGGIE : Sautéed autumn vegetables: chestnuts, mushrooms and squash.

ECOLOGICAL PRACTICES

Integrated crop management

SERVING TEMPERATURE 15 °C

AGEING POTENTIAL It will age like a great Burgundy and can be cellared for more than 10 years.

AWARDS

- Vintage 2016 - 16/20 - Beaujolais Aujourd'hui review/May 2018
- Vintage 2015 - 90/100 - Wine Enthusiast /February 2019



Yoan Pitoiset - Winemaker

La Tour Bourdon

KEY FEATURES

- The most "Burgundy" of the Crus du Beaujolais
- Wine aged in oak barrels
- Wine can be cellared for a long period

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