

From the Les Thorins sector of Moulin-à-Vent, this wine is dense, with some solid tannins. Rich, juicy and generously structured with jammy red fruits.

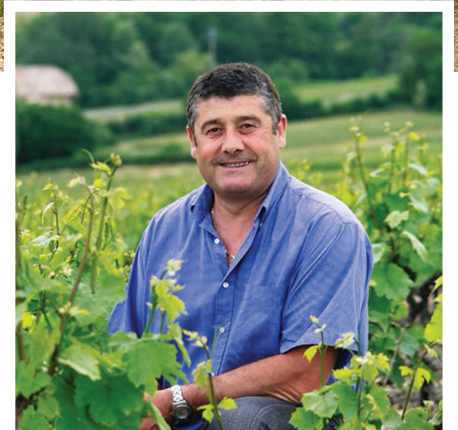
LUCIEN LARDY MOULIN-À-VENT LES THORINS



Lucien is one of 4 children, and the only child who chose the route to preserve his father's legacy in the vineyards. He took over and became one of the founding members of 'Terroirs Originels', a group of independent winemakers in Beaujolais and the Maconnais. They are committed to the estate grown wine philosophy, with the winemaker involved in every step of the process, from vine to bottle. The integrity and passion for winemaking, and sustainable growing, is what Lucien believes in and practices every day

VITICULTURE

Lucien and the 'Terroirs Originels' believe in sustainable farming, with a strong respect for the environment and biodiversity. They are also dedicated to preserving the area's grape varieties: Gamay and Chardonnay. Lucien owns about 35 acres of vines between Fleurie, Moulin à Vent, and Morgon. Lucien vinifies each plot separately to manage and showcase the different expressions of the terroir through his wine you receive in your glass.



VINIFICATION

Lucien favors semi-carbonic fermentation with partial destemming, all native yeasts and about two weeks maceration with partial ageing in a mixture of barrel and cask.



SKU: 850888

Region	Moulin-À-Vent, Beaujolais
Classification	Moulin-À-Vent AOC
Vintage	2019
Grapes	Gamay
Soil Composition	Red granite with manganese
Vineyard Training	Guyot
Density/Yield	50 hl/ha
Alcohol	13%
Residual Sugar	0.19
PH	3.7 g/l
TA	3.3 g/l
Free SO2	21 mg/l
Total SO2	6 mg/l

TASTING NOTES

Lucien's Moulin-À-Vent has a red crimson robe. The complexity is deep, with spicy aromas, and a lovely bouquet of blueberries and violets. This wine is rich in body and character, compliments with musk and minerality that brings everything together for a beautiful long silk finish on the palate.

PAIRING SUGGESTION

Try it with cassoulet, tasty duck confit, a variety of games, decadent lamb dishes, and classic delicious roasted chicken dinner.