

# LAURENT PERRACHON & FILS

## MOULIN A VENT 'TERRES ROSES'

BEAUJOLAIS

### Story

The Perrachon family settled in Juliéna in 1601 and have been making wine at La Bottière estate since 1877. Today the winery is run by 6th & 7th generation Perrachons, Martine & Laurent, and their sons Maxime & Adrien. They continue the work of their ancestors, with 34 hectares of vines in 7 Beaujolais appellations: Beaujolais Villages, Juliéna, Morgon, Moulin à Vent, Fleurie, Chenas and most recently Saint-Amour. In addition, they make a small amount of wine from the Mâconnais, notably Pouilly Fuisée, and Crémant de Bourgogne. Their plans for the future, are to eliminate any use of chemical products, reduce intervention in the vineyards and continue to be ambassadors for Beaujolais Crus and their new parcel focused cuvées.

Farming philosophy : Sustainable farming with organic processes

### Vineyard Information

Grape varieties : 100% Gamay

Plot size : 5.15ha (12.73 acres)

Mosaic of Lieux-Dits in Moulin à Vent

Average age of the vines : 50 years

West facing

Elevation : 240- 280m ( 790 - 920ft)

Soils : Mostly granitic with high level of manganese

#### FARMING PRACTICES

- Training method : Gobelet & double Cordon
- Ploughing and working the soil between each row
- Severe disbudding
- Green harvest on young vinestock
- Cover crops

### Winemaking

- Handpicked
- Sorting table in the vineyard
- Destemmed 40%
- Fermentation : At least 14 days with 50% daily punch-downs and 50% daily pump overs
- Aging : 12 months minimum in concrete tanks or large oak casks (foudres)
- Fined : No
- Filtration : Yes - Kielselguhr
- SO2 Total : <70ppm
- Vegan : Yes

### Tasting notes

"Black raspberry rubs up against freshly-picked red cherry that flirts with cranberry skin and dried field grass. The palate is defined by a red-fruit-led freshness that washes over wet stone and gives whispers of Darjeeling tea on the finish." - WE



### Press Rating

93pts Wine Enthusiast 2023 vintage

« Cellar Selection »