

MOULIN-À-VENT

DOMAINE LES FINES GRAVES ~ Jacky Janodet



CÉPAGE: 100% Gamay

Jacky Janodet is a small producer of first class Grand Cru Beaujolais. In this venerable region, Janodet's 17.2 acres of vineyards with their high percentage of old vines are considered to be among the very best. They yield wines which are incredibly rich and powerful for Beaujolais, often improving with a few years in bottle.

Domaine des Fines Graves is the fiefdom of Jacky Janodet, his lovely wife and their son. The Janodets produce several excellent wines from numerous plots. However, it is the Moulin-à-Vent, the king of Beaujolais, that reigns at this estate. Deep, brooding and quite Burgundian in nature, the Domaine des Fines Graves Moulin-à-Vent is one of the most masculine and ageworthy of all Beaujolais wines. When asked how he most enjoyed his prize wine, Monsieur Janodet responded , "Not usually before it is five years of age; though some villages mature a little sooner than others...but my wines are made to age."

In typical Moulin-à-Vent fashion, Janodet's wines are rich, concentrated and brooding, requiring some coaxing before the lush, velvet tones emerge with breathing. We suggest that you allow the wine to breathe in order to fully enjoy the deep cherry and kirsch flavors of this big-boned Beaujolais. Considered to be the top Grand Cru of Beaujolais, Moulin-à-Vent ages well, and this Janodet is no exception. Another year or two in bottle would only serve to heighten your pleasure! Serve this wine cool but not chilled.

Savory chicken or beef dishes make fine complements to Grand Cru Beaujolais. Roast pork and baked ham also provide nice pairings, but ultimately we suggest a plate of charcuterie, cured sausages and prosciutto, followed by a good Chèvre or Tomme de Savoie, with the Janodet Moulin-à-Vent.

IMPORTED BY



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