

DOMAINE LES FINES GRAVES

MOULIN-À-VENT



The late Jacky Janodet was known as an artisan producer of first class Cru Beaujolais. In the venerable region of Moulin-A-Vent, Janodet's 17.2 acres of vineyards, the Domaine Les Fines Graves, with their high percentage of very old vines, yield wines which are incredibly rich and powerful for Beaujolais, often improving with several years in bottle. Today the domaine is ably run by Jacky's wife Evelyn and their son, Jerome. The Domaine Les Fines Graves continues to produce excellent wines from the Beaujolais-Villages, Chénas and St. Amour appellations. However, it is the Moulin-à-Vent, the queen of Beaujolais, that reigns at this estate. Deep, brooding and quite Burgundian in nature, this is one of the most masculine and age-worthy of all Beaujolais wines. Jérôme also has his own enterprise and makes a sumptuous Saint Amour from his Domaine des Vieilles Caves. A mere 250 cases a year are made from this plot of 75 to 100 year-old vines formerly owned by Jérôme's grandfather.

Region:	Beaujolais
Appellation:	Moulin-à-Vent
Owner:	Jerome Janodet
Farming Practices:	Sustainable
Soil:	Sand, schist and pink granite.
Vineyard:	7 ha
Grape Varieties:	100% Gamay
Avg Age of Vines:	60 years
Yield/Acre:	45 hl/ha
Avg Production:	42,000 bottles

Vinification and Élevage: Traditional semi-carbonic fermentation in large vat. Aging for 6 months in 5,000 Liter foudre. Assemblage takes place in cement vats.

Tasting Notes: Explosive nose of raspberries, red currants, plums; medium body with layers of fruit on the palate, plush texture, fruit lasts through the finish, acidity well balanced by the fruit. Quintessential bistro wine, enjoy with steak frites or roasted lamb shank.

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