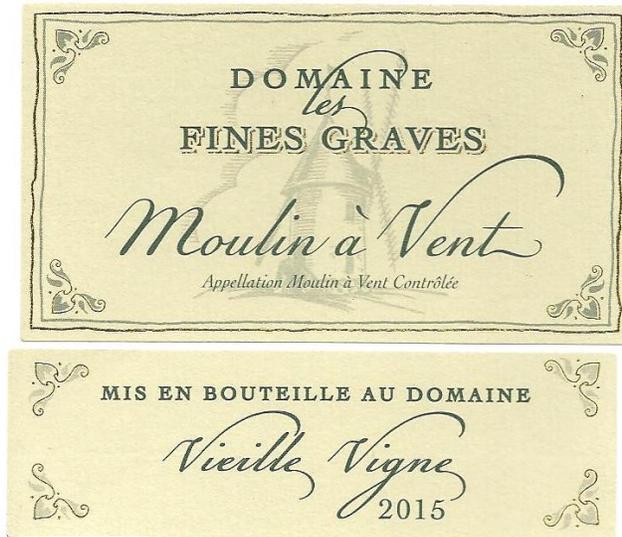


DOMAINE LES FINES GRAVES

MOULIN-À-VENT «VIELLES VIGNES»



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:	Jérôme Janodet
Farming Practices:	Sustainable
Soil:	Pink granite.
Vineyard:	7 ha (total for Moulin-à-Vent)
Grape Varieties:	100% Gamay
Avg Age of Vines:	60-80+ years
Yield/Acre:	35 hl/ha

Vinification and Élevage: Traditional semi-carbonic fermentation in large vat. Aging for 14 months in 5,000 Liter foudre. Assemblage takes place in cement vats. The Vieilles Vignes Cuvée is made only in exceptional vintages. Evelyn and Jérôme felt very confident about the quality of fruit in 2015.

Tasting Notes: Way beyond a simple picnic wine; the old vines Moulin-à-Vent is a game changer when it comes to the category. Structured and earthy, with gorgeous purple and red fruit. Firm tannins and punchy acidity round out the picture. A wine to be savored, aged and enjoyed over the next 5-7 years.

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