

BEAUJOLAIS

MOULIN A VENT: DOMAINE MATRAY

Domaine Matray

TASTING NOTES

Clothed in a dark ruby robe, this wine gives off aromas of iris, spice and ripe fruit.

WITH FOOD

Lamb, Beef, Cheese

VINTAGE	2023/2024
REGION	Beaujolais
APPELLATION	Moulin a Vent
GRAPES	100% Gamay
KEEPING	Drink within 3 to 10 years of bottling. Serve at 14°C.
VINIFICATION	The harvest takes place in mid-September. All the grapes are picked manually as the Beaujolais semi carbonic winemaking process requires that the bunches be whole. Pressing is after 10 days of vatting. Malo-lactic fermentation and maturing take place in vats.
VITICULTURE	Uses High Environmental Value Farm products in production
BOTTLE	75cl
VOLUME	2023 - 14.0%, 2024 - 13.0%

