2016 MAISON L'ENVOYÉ
MOULIN-à-VENT

REGION: Beaujolais, France
VARIETALS: Gamay Noir
MATURATION: 11 months in 3rd use French oak
ANALYSIS: 13.5% alc/vol | 6.44 g/L TA | 3.55 pH

VINEYARDS: Known as the King of Beaujolais, the highly acclaimed Moulin-à-Vent Cru boasts the most full-bodied and structured wines found in the region. Grapes for the Maison L'Envoyé Moulin-à-Vent come from south facing, 60-year-old, Gobelet pruned vines in the Terre de Thé vineyard. The distinctive pink granite soil produces wine with red and black fruit characters and a lengthy, complex finish.

WINEMAKING: Half of the fruit was de-stemmed and the whole berries underwent a long, natural ferment utilizing wild yeasts in open-top vessels. The other half were fermented as whole clusters, contributing a spicy fragrant lift to the deep, muscular fruit. The wine matured over the following 11 months in third use French oak, achieving a subtle integration of oak spice characters.

TASTING NOTES: Inviting aromas of red and black berries, preserved orange rind and wet stone. The palate is generous with mouthfilling black cherry and raspberry confectionary flavors that are balanced by an underlying savoriness. Well-integrated, supple tannins provide an impressive frame to the primary fruit. The wine is well balanced and incredibly moreish.

CRITICAL ACCLAIM: 90 pts/Best Buy/Years' Best Beaujolais List Wine & Spirits, 90 pts Wine Spectator

ABOUT MAISON L'ENVOYÉ: Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley, Central Otago and Tasmania, they champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since its debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.