

# MOULIN A VENT SYLVAIN FESSY 2000 DOMAINE CLOTHILDE



100% Gamay

**Appellation:**  
Moulin a Vent



**Cultivated area:**  
636 hectares

**Maximum yield:**  
58 hectolitres per hectare, making a total annual output of 37 000 hectolitres.

**Geology:**  
Like neighboring Chenas, Moulin a Vent soil is shallow, consisting of friable pink granite.

**Variety:**  
Gamay noir a jus blanc

**Character:**  
It is a robust wine, a deep ruby colour with glints of purple. The aroma is a blend of soft fruit, violets and roses. With age, it acquired heady fragrances of truffle and wild mushrooms. It combines the outhful charm of Beaujolais with the elegance and fullness of a great Burgundy.

**How to serve:**  
Serve just above cellar temperature at about 16 degrees Celsius. An excellent partner for roast meat, game stews and cheese.

**Keeping qualities:**  
Although Moulin a Vent can be drunk within a few months, it ages well for a few years.