

[Return](#)

[Download the PDF sheet](#)

Windmill "Old Vines"

Red wine - 13.5% vol. - 750 ml - Vines from 40 to 70 years old.

Annual production: 8,000 bottles approximately

Varietal: 100% Gamay noir à jus blanc

Production area: 1.30 hectares

Exhibition : South and North depending on the plots

Locality (terroir): Vieux Bourg de Chénas and Rocheoire

Soil: Granite and sandy soil

yield: 50 hl/hectare (10,000 vines/ha)

Traditional semi-carbonic whole bunch vinification



We seek to produce the best of each of our appellations according to the climatic characteristics of the vintage. Our primary objective lies in obtaining local wines that best characterize our protected designations of origin.

Our plots are harvested manually and vinified separately in cement vats. The carbonic maceration lasts 11 days with regular punching down and pumping over in order to work as much as possible to extract the phenolic matter from our grapes. The malolactic fermentation is carried out then the Moulin à Vent is aged for 8-9 months before bottling.

Winemaker's tasting: A deep ruby color, aromas of ripe fruit, undergrowth and spices. On the palate, the wine is fine, fresh and complex with melted tannins. Black fruits with a beautiful harmony. This racy wine will not leave you indifferent. To keep all the complexity of the fruit, we invite you to drink this wine within 4 years and up to 7 years for lovers of cellar-aged wines.

[Contact us](#)

[Make an appointment](#)

By Arnaud Briday



La Région
Auvergne-Rhône-Alpes

DOMAINE DES CHERS 69840 JULIENAS - FRANCE
contact@domaine-des-chers.fr - Tel: 06 75 54 61 40



Alcohol abuse is dangerous for health. Know how to consume in moderation

Legal Notice

[Vous souhaitez discuter ?](#)