












MOULIN À VENT LES MICHELONS



	Wine Type	Red Wine
	Vintage	2023
	Style	Medium Bodied Reds
	Country	France
	Region	Beaujolais
	Grape Variety	Gamay
	ABV	13.50
	Closure	Natural Cork
	Allergens	Sulphites
	Method	
	Product SKU	YLMVLM23

REGION



Beaujolais

Beaujolais is a region in central-eastern France which is famous for its red wines produced from the Gamay grape variety. Most of the wines produced are made using a wine-making technique known as Carbonic Maceration which results in lighter wines than those from many other regions. Generally speaki... [Read More](#)

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GRAPE



Gamay

Gamay is a French red grape variety which is solely responsible for the wines of Beaujolais in central-eastern France. Its full name is Gamay Noir à Jus Blanc which draws attention to the fact that it is a red grape variety, but has pale flesh and therefore pale juice. The vine is precocious, budding... [Read More](#)

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TASTING NOTES

Yohan Lardy Moulin a Vent Les Michelons 2023. With vines first planted in 1903, this is a very complex and aromatic Gamay, with a nose displaying red berries, floral and smoky notes. On the palate, the wine is very elegant and fine with some red fruits, such as plum and raspberry with spices and a nice minerality. Long finish balanced with a nice acidity.

Food Matches

Roasted Beet & Pistachio Gnocchi, Veal Saltimbocca & Sunchoke & Mushroom Hash with Poached Egg

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