



TERROIRS **D'AMIS**  
VINS DU BEAUJOLAIS

  
**PUISSANCE**

2019  
**MORGON**  
CRU DU BEAUJOLAIS  
TERROIRS **D'AMIS**

  
**SAGESSE**

2019  
**MOULIN À VENT**  
CRU DU BEAUJOLAIS  
TERROIRS **D'AMIS**

## DESCRIPTION OF THE WINE

### **A.O.C**

### **Appellation Morgon et Moulin-à-Vent Contrôlée**

*Wine producing region:* Beaujolais

*Grape variety:* Gamay (red)

*Type of soil:* Granitic, clayey and sandy clay

*Wine making:* Hand and mechanical harvested  
Destemmed

Cold pre-fermentation for 3 to 5 days as well as partial thermovinification  
Limitation of inputs, yeasts and bacteria partly natural  
Alcoholic fermentation at low temperature (16°C) in stainless steel tanks  
Pumping over and punching of the cap according to the vintage,  
the grape

*Aging:* In stainless steel vats for 6 to 12 months

## TASTING COMMENTS

The red wines of the Morgon and Moulin-à-Vent appellations are garnet-red in color. On the nose they are fresh and elegant, with notes of red fruits, blackberries and blackcurrants. On the palate they are supple and complex.

**MORGON:** The wines of the Morgon appellation are characterized by stone fruit aromas such as cherry, and by notes of violet and kirsch. Its tannins are fine and delicate.

**MOULIN A VENT:** The nose of the Moulin-à-Vent wines is marked by aromas of ripe red fruits and flowers. On the palate, they develop aromas of iris, rose, spices, ripe fruits and truffles. They are well structured and elegant.

## FOOD AND WINE PAIRINGS

These red wines will marry perfectly with a duck breast with dried fruits, a rib of beef in sauce or a roast veal with mushrooms.

**SERVICE TEMPERATURE:** 14-16°C

[www.terroirdamis.fr](http://www.terroirdamis.fr)

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