Domaine Des Terres Dorées, AOP Moulin-à-Vent, Red

DVP | DOMAINES ET VINS DE PROPRIÉTÉ

PRESENTATION
Located in Charnay, at the heart of the golden-stone landscapes of southern Beaujolais, the Domaine des Terres Dorées was founded in 1979 by Jean-Paul Brun. Starting with only 4 hectares, it now spans nearly 60 hectares, planted mainly with Gamay for the reds and Chardonnay for the whites, complemented by small parcels of Pinot Noir and Roussanne. The estate produces a wide range of wines, from characterful Beaujolais to prestigious crus such as Fleurie, Morgon, Brouilly, Côte de Brouilly and Moulin-à-Vent. Visionary and uncompromising, Jean-Paul Brun has always sought to reveal the true identity of his terroir, favoring Burgundian-style vinifications with indigenous yeasts, environmentally respectful viticulture, and minimal intervention in the cellar. His wines, acclaimed for their freshness, pure fruit expression and ageing potential, embody a sincere and contemporary vision of Beaujolais.

VARIETAL
Gamay 100%

LOCATION
The Moulin-à-Vent from Domaine des Terres Dorées, led by Jean?Paul Brun, is one of the estate's most ambitious crus. This red wine represents a deeper, more structured expression of Gamay, crafted for cellaring. Produced from carefully selected parcels such as the Tour de Bief lieu?dit, this cuvée is aimed at lovers of complex wines that combine aromatic elegance, age-worthiness, and long, persistent finishes.

TERROIR
The vines for this Moulin-à-Vent grow on granite soils, typical of the appellation, sometimes mixed with manganese, which contributes to the wine's strong mineral expression. The plots enjoy favorable sun exposure, allowing for slow, even ripening of the grapes. The estate practices sustainable viticulture: ploughed soils, controlled yields, manual harvesting, and minimal treatments—all of which preserve the purity of fruit and enhance the wine's aging potential.

IN THE VINEYARD
Throughout the season, work is carried out manually: ploughing between rows, canopy management, and yield limitation to achieve optimal concentration. The estate relies exclusively on hand-harvesting, selecting only the ripest, healthiest grapes. These practices ensure a balanced and expressive wine, true to its terroir.

HARVEST
The grapes are manually harvested and sorted for quality before fermentation. This careful selection contributes to the wine's depth, structure, and aging potential.

WINEMAKING
Vinification follows a traditional, meticulous approach. Grapes are destemmed and fermented with native yeasts in concrete, cement tanks, or foudres, depending on the vintage. Among the estate's red wines, Moulin-à-Vent undergoes one of the longest macerations, enhancing its depth and structural integrity while preserving the purity of the Gamay.

AGEING
The aging process is more demanding than for other cuvées. The wine is matured partly in oak barrels, often for up to 10 months, depending on the vintage. This aging adds texture and volume to the wine without masking its freshness or aromatic clarity. The result is a wine that is simultaneously refined and complex, with excellent cellaring potential.

SERVING
Serving temperature: Serve slightly chilled, between 12 and 14°C (54–57°F), to enhance the wine's fruitiness and natural freshness.

AGEING POTENTIAL
2 to 3 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ
10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70
ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

Domaine Des Terres Dorées, AOP Moulin-à-Vent, Red

DVP | DOMAINES ET VINS DE PROPRIÉTÉ

TASTING

On the nose, this Moulin-à-Vent offers a generous bouquet of red and black fruits—cherry, raspberry, plum (sometimes stewed)—alongside floral notes like rose and peony, and a subtle smoky or cured meat character on the finish. The palate is ample and dense, with firm yet silky tannins, balanced by fresh acidity that brings both energy and structure. The finish is long, layered, and harmonious. This is a wine that impresses by both its power and aromatic finesse.

VISUAL APPEARANCE

Deep ruby red, brilliant and intense

AT NOSE

Dark berries, ripe cherry, rose petal, light spice, subtle smokiness

ON THE PALATE

Structured, elegant, concentrated, long mineral and spicy finish

FOOD PAIRINGS

This Moulin-à-Vent pairs beautifully with bold but balanced dishes: roasted or grilled red meats, duck breast, rich beef stews, or game meats like venison with reduced sauces. Earthy dishes with forest mushrooms or slow-cooked seasonal fare complement its structure. On the cheese side, opt for semi-hard to firm aged cheeses like Comté, Beaufort, or Tomme de montagne. It also works with a classic civet or grilled meat with a touch of sauce to showcase its tannic structure.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ
10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.