



DOMAINE DES TERRES DORÉES

AOP Moulin-à-Vent

DVP
Red

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

Les Thorins is one of the flagship cuvées from Domaine des Terres Dorées under the Moulin-à-Vent appellation. It embodies the essence of the cru: a red wine that is both fleshy and refined, made for those who appreciate character-driven wines with depth and aging potential. This cuvée demonstrates how Gamay, when grown on a serious terroir, can go beyond simple red fruit charm and offer a wine of gourmet appeal and readability, without losing its identity.

TERROIR

This cuvée draws its fruit from the Les Thorins lieu-dit, one of the most renowned climats in Moulin-à-Vent. The vines grow on granite-based soils, often with visible outcrops or mineral-rich veins that enhance the wine's natural minerality. The vineyard's slope ensures slow and even grape ripening. Vineyard practices are meticulous, with manual soil work, controlled yields, moderate treatment protocols, and hand harvesting to ensure optimal fruit quality at the time of picking.

IN THE VINEYARD

Throughout the season, work includes soil ploughing, canopy management, strict yield control, and sustainable practices. Harvesting is done entirely by hand, selecting only perfectly ripe clusters. This level of care from vine to vat results in wines that reflect both their site and vintage with precision.

HARVEST

Grapes are hand-harvested, sorted, and handled delicately to preserve freshness and purity. This manual approach ensures a clean and ripe crop, essential for long-lived, structured wines.

WINEMAKING

The vinification of Les Thorins follows a precise and natural method. Fermentation takes place with indigenous yeasts, and destemming is done depending on the vintage. Among the estate's red wines, this cuvée undergoes one of the longest maceration periods, allowing for maximum tannin extraction and age-worthy structure, without losing aromatic finesse.

AGEING

Ageing involves a portion of the wine being matured in used oak barrels, large old casks, or foudres for around 10 months, depending on the vintage. This approach refines the texture, rounds out the tannins, and allows the wine's mineral freshness and aromatic complexity to shine through without being masked by oak influence.

SERVING

Serve ideally between 14 and 16°C (57–61°F). Decanting is recommended, especially in the first few years, to allow the wine's full aromatic and structural profile to emerge.

AGEING POTENTIAL

5 to 10 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TASTING

On the nose, Les Thorins Moulin-à-Vent reveals a generous bouquet of red and black fruits—cherry, raspberry, blackberry—layered with deeper notes of plum, sweet spice, and sometimes licorice or dark chocolate, depending on the vintage. Hints of floral elements may also appear. On the palate, the wine is full-bodied and supple, with firm yet polished tannins, a broad structure, and balanced acidity that adds lift and freshness. The finish is long and mineral, leaving a lasting impression of refinement and depth.

VISUAL APPEARANCE

Deep ruby red with clarity and depth

AT NOSE

Red and black berries, plum, spice, subtle floral and earthy notes

ON THE PALATE

Structured and expressive, silky tannins, fresh acidity, mineral finish

FOOD PAIRINGS

Les Thorins pairs beautifully with flavorful but balanced dishes: medium-intensity game (venison, wild boar), roast duck, or grilled beef with or without sauce. It also complements mushroom-based dishes, braised meats, and aged cheeses such as Comté, Beaufort, or other semi-hard mountain cheeses. For a more delicate touch, serve with quality poultry in cream or mushroom sauce, which will highlight the wine's elegance and structure.