

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE DU GUERET

AOP Moulin-à-Vent
Red**PRESENTATION**

Nestled in the heart of the prestigious Moulin-à-Vent cru, Domaine du Guéret stands as a true ambassador of its terroir. The vineyard lies on soils formed by the slow disintegration of pink granite, resulting in a sandy, nutrient-poor substratum virtually devoid of clay. This geological austerity forces the vines to dig deep, naturally limiting yields and enhancing concentration, structure, and aromatic depth in the grapes. The soils are unusually rich in iron and manganese oxides—key signatures of the appellation. Manganese enhances the wines' tannic structure and deep color, while iron contributes a distinctive mineral tension and spicy character. The result is dense, vigorous, age-worthy wines, marked by power and elegance. Owned by the Favre-Curtelin family, the estate is run today by Catherine Delaunay-Favre and her sisters. Their philosophy is rooted in a parcel-by-parcel approach and deep respect for nature: sustainable viticulture, hand harvesting, meticulous grape selection, long macerations, whole-cluster fermentations, and tailored ageing. The estate's wines are striking in their intensity—black fruits, violet, liquorice, a refined tannic frame and a majestic length. Regularly praised in the Guide Hachette des Vins, Domaine du Guéret's cuvées fully express the granitic nobility of Moulin-à-Vent, with a style both bold and contemporary.

VARIETAL

Gamay 100%

LOCATION

8 hectares

TERROIR

Soils installed on granitic arenas (sand).

HARVEST

The grape harvest is done by hand.

WINEMAKING

The fermentation lasts for 10 to 15 days.

AGEING

The breeding is partly done in oak barrels in the 18th century cellars.

SERVING

Serve 14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

Sourced from Gamay vines rooted in the granitic soils of Moulin-à-Vent, this red from Domaine du Guéret showcases a more structured style with excellent aging potential. Deep purple in color, it opens with an expressive bouquet of ripe black fruits — blackberry, blackcurrant — layered with sweet spices and a floral touch of violet. On the palate, it delivers density and depth, supported by firm tannins and a lingering finish with mineral and peppery nuances.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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FOOD PAIRINGS

This is a Beaujolais of substance, well-suited to refined dishes: slow-cooked lamb shoulder, duck confit shepherd's pie, beef fillet with morel mushrooms, or wild mushroom risotto. It also pairs beautifully with classic bistro fare like steak with shallots, or with aged cheeses such as Saint-Nectaire or Tomme de Savoie.

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