



# Vignobles de Bourgogne

BRUNOLAFON  
wine selection



## Burgundy, Jean Philippe Guillot, AOP Moulin-à-Vent, Rouge

AOP Moulin-à-Vent, Beaujolais, France

Corinne and Jean-Philippe practice integrated farming on 35ha of vines in several Beaujolais appellations. From the vine to your table, each plays his part in the adventure: Corinne in total harmony with nature and Jean-Philippe fulfilled in human relations.

A constant passion: Care, patience and attention are their watchwords.

### PRESENTATION

Since the beginning of the 19th century, they have offered exclusively Domaine Guillot Gonin wines. 5 generations have succeeded one another on the estate since 1805, each one contributing its stone to the edifice.

### LOCATION

Facing east, overlooking the village of Chénas and the Alps.

### TERROIR

Manganese-veined granitic sand.

### IN THE VINEYARD

Made from several parcels of old, steep, goblet-pruned vines.

### WINEMAKING

Hand-picked, grapes macerated in vats.

### AGEING

Aged 9 months in stainless steel vat.

### VARIETAL

Gamay 100%

### 13 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

### SERVING

16°C/61°F

### AGEING POTENTIAL

5 to 10 years

### TASTING

A deep ruby garnet color. A complex, spicy nose with scents of faded rose and iris. Full-bodied on the palate, with fine tannins and persistent aromas of spices and black fruits, sometimes very ripe wild strawberries and a mineral zest.

### FOOD PAIRINGS

Red meat, game, meats in sauce (boeuf bourguignon, coq au vin), soft cheeses (Munster, Epoisses, Camembert).

