

La Rose des Vents

La Rose des Vents was born on the heights of Chénas in the heart of the **Moulin à vent appellation**. Its terroir overlooks the Saône on shallow granite soil. Exposure of the plots: South ; Altitude: 250m

Harvesting is done **manually**. The vinification is done by maceration in whole bunches for about **two weeks**. Aging takes place in stainless steel vats and oak barrels.



Operating Temperature
15 to 18 °C



Degree
14 %



Grape Variety
100% Gamay



Cellaring Potential
8 to 15 years