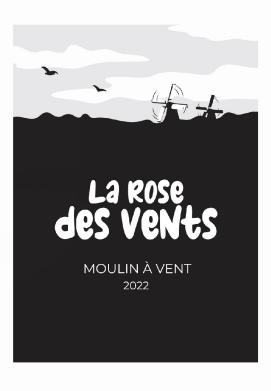


La Rose des Vents

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