

# LUCIEN LARDY

## AOP MOULIN À VENT «LES THORINS»

### WINEMAKER

Lucien Lardy

### WINE REGION

Beaujolais



### STORY

Coming from a family of four children, Lucien Lardy was the only one to choose winemaker as his profession. His father left a wonderful legacy that he wanted to honor and preserve. He is fortunate that as part of daily work he acts as keeper of a French heritage.

Each of the plots are vinified separately in order to manage the expression of all the lands. This enables him to create complex and generous wines that display the characteristics of its terroir.

### VINEYARD

The Vines are aged in a unique terroir - The plot «Les Thorins» consists of vines of 70 years old, with granite and sandy soils intertwined with manganese (iron mineral). Farming is done sustainably.

### VINIFICATION

12 days maceration with whole clusters in gridded vats, fermentation under native yeasts. Aged for 8 months in vats and 15% in neutral oak barrels. The wine undergoes light filtration.

### TASTING NOTES

Red crimson robe. Complex and spicy notes with blueberries and violette flowers. A rich wine, musky and mineral with a silky, round finish.

### FOOD PAIRING

This wine is ideal with cassoulet, duck confit and other gamey meats.

## QUICK FACTS

### VARIETY

100% Gamay

### AGING

Oak

### FARMING

Sustainable

