

# Château de la Terrière

*depuis 1595*

## Moulin à Vent A.O.C. Cuvée de la Lure

Colour: Red

Grape variety: Gamay noir with white juice. The oldest vines are about 40 years.

Soil: The soil is porous and draining, not very deep and made up of pink sand, with a presence of manganese.

Wine making process: Manual harvest and grape box picking enable complete respect as well as a strict sorting of the grapes. Following the Burgundian tradition, the grapes are de-stemmed before being put into vats. This is followed by a very slow fermentation which is induced by indigenous yeast which starts at a low temperature. The fermentation period is very long in order to optimize the extraction of the colours and the tannins.

The 6 months of maturing are made half in small wooden tuns and half in old barrels between 2 and 5 years old.

## Tasting

Licorice and fruity red-berries aromas. Mouth is incredibly long and silky.

## Suggestions

To be drunk with red meats and games.

## Ageing

This wine will evolve like a "grand Bourgogne" and can be kept until 10 years.



*Domaines*  
**PAUL BEAUDET**

**Château de la Terrière**  
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*Domaines*  
**Pierre Dupond**