



# Moulin-à-Vent

## Le Petit Morier

Domaine Patenôte, winemaker in  
Romanèche-Thorins



Structured and fruity



Gamay



Store in a cool cellar



Serve between 57 et 62°F



Farm-raised veal, grilled white meats,  
free-range pork



A simple pleasure, a wine you'll be proud  
to serve, whether for a rustic meal or a  
family get-together, to savor with good  
friends for memorable moments

*Alcohol abuse is dangerous for your health, consume in moderation.*



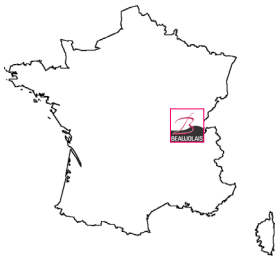
# Domaine Patenôte

Estelle and Thomas Patenôte,  
winemakers in in Romanèche-Thorins

## About the *terroir*

Beaujolais recalls Tuscany in some areas: beautiful landscapes filled with sun and hills, a *terroir* that historically has produced some truly great wines. Its granite soils of volcanic origin are perfectly suited to the gamay varietal.

Nowadays, Beaujolais wines have the reputation of requiring immediate consumption. But a new generation of winemakers has been proving over the last several years that they can make excellent *Beaujolais de terroir*, something of which they can be truly proud!



**Estelle and Thomas Patenôte** opt for sustainable cultivation, reflecting the expression of their *terroirs*. Their estate is certified High Environmental Value. The harvest is 100% manual. Our Moulin-à-Vent comes from old vines located in the Champs de Cour, Delattes, and Burdelines sectors, on a *terroir* of sandy soils and weathered granite.

**Vinification:** Maceration of entire harvests for 15 days in a concrete tank. Followed by maturing in vats and casks for 10 months.