



**CLOS CACHET**  
the finest French wines

# DOMAINE MEE GODARD

## Moulin a Vent 'Michelon'

### 2021

01

**Provenance:**

Morgon, Beaujolais

02

**Grape Variety:**

100% Gamay

03

**Pairing:**

Game, charcoaled rib eye, charcuterie and a cow cheese

04

**Serving:**

Temperature: 14°C



**Vineyard Cultivation:**

Domaine Mee Godard allows us a glimpse of the future of the Beaujolais region at its best. It's a small Domaine of six hectares of vineyards, mostly located in the sumptuous Morgon. The uncompromising attitude established by Mee, coupled with very old vines across the estate (60 years of age on average) produces state of the art, profound, complex wines with lots of character. The vineyard is located on the sandy soil in the commune of Chenas.



**Vinification:**

The yields are kept very low in order to increase concentration and capture each of the very different soil types available across Morgon. A high proportion of the bunch is used (50%) and the must undergoes a long maceration to infuse nicely. Fermentation is made in concrete tanks and, once finished, the wine undergoes a second fermentation and maturation in oak barrels for about 10 months for this vintage. The wines are then bottled without filtration.



**Tasting Notes:**

This Moulin-a-Vent starts quite gently with restrained red plum, floral and liquorice aromas with a hint of smoke. Then the fine tannins build as it flows over your palate and it expands, gaining in weight and depth. Long, complex finish with pronounced crushed rock minerality. From organically grown grapes. Drink or hold. James Suckling - 93pts



**Soil Type:**

Sandy soil



**Method:**

Organic

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**Trade Portal**

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