



CHÂTEAU des BACHELARDS  
Comtesse de Vazeilles

**LOCATION:**

France > Beaujolais  
> Moulin-à -Vent

**VARIETY:**

Gamay

**WINEMAKER:**

Alexandra de Vazeilles



**SCIENCE**

ABV: 14.28%

SUGARS: < 1 g/L

TOTAL SO<sub>2</sub>: 74 ppm

TOTAL ACIDITY: 3.36 g/L

# Château des Bachelards Moulin-à -Vent

**EXPERIENCE**

---

**NAME:** One of the 10 cru villages of Beaujolais, wines from Moulin-à-Vent are deemed some of the sturdiest and most age worthy of the appellation.

**CHARACTER:** Brooding black cherry fruits, black pepper, top soil, and violet flowers. On the palate, the tannins are broad and relaxed but with great concentration. The nuanced finish is both friendly and refreshing.

**ENJOY WITH:** Great with tender cuts of red meat, cheese and charcuterie, turkey, or even chinese dishes like kung pao chicken.

**BEST RESULTS:** Serve at 60-65° F, allow the wine to breath up to 30 minutes before serving.

**EXPRESSION**

---

**FERMENTATION & EXTRACTION:** Destemmed, wild indigenous yeast fermentation in concrete vats. Maceration for 26 days, without carbonic influence or thermovinification.

**ELEVAGE:** 24 months in larger neutral barrels and wooden casks.

**FINING & FILTERING:** No fining or filtering, vegan.

**SULFUR:** Sulfur is added in small quantities after MLF and at bottling.

**SOURCE**

---

**FARMING:** Certified organic and biodynamic without irrigation, planted with cover crops of vetch and radish, fruit trees, and a diverse ecosystem of farm animals, bees, and herbs for the biodynamic homeopathic sprays.

**LAND:** 3 hectares, with calcareous loess soils, black granite, and schist. The vines are planted mid slope facing south for best exposure between 900 and 1,000 ft. a.s.l.

**VINE:** Selection massale, 80 to 100 year old vines with high density and very low yields, trained Gobelet with various clonal types.

**HARVEST AND PRODUCTION:** With harvesting and sorting by hand from all estate fruit, 200 cases produced.

