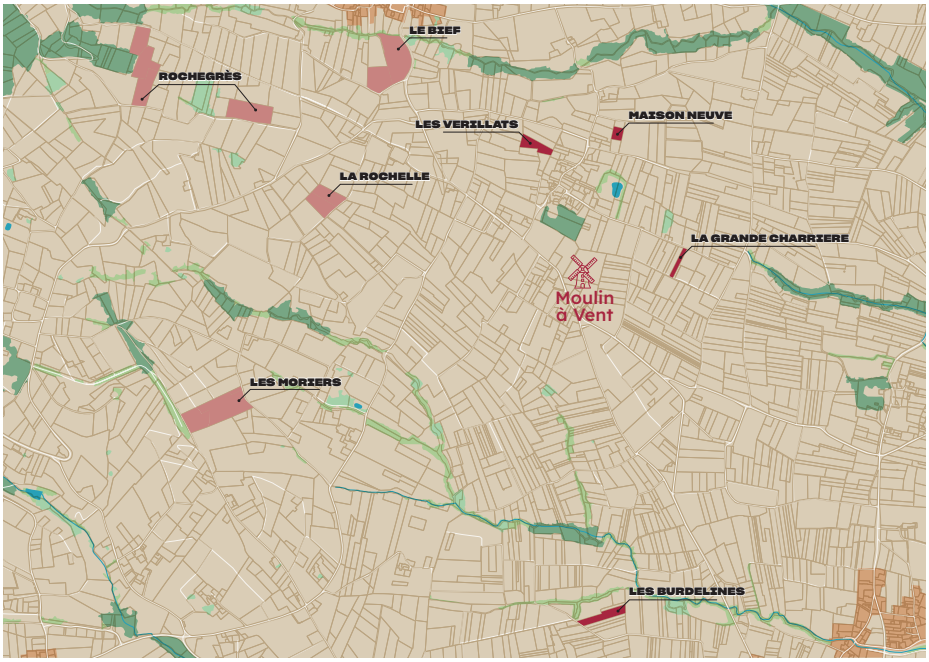
Moulin à Vent « le Styx »

A blend of Grande Charrière, Burdelines, Les Vérillats and Maison Neuve, with Chassignol and/or Michelons added if the vintage is particularly scarce.

The wine
The blend produces a very well-rounded cuvée, combining seductiveness and structure, with the aromas of the vintage gaining depth over time (rose, citrus, mango).

Vinification - Wine's maturation process.
Vinification in conical stainless steel vats. Aged for 22 months in stainless steel storage vats, with one or more rackings. Bottling takes place in July, depending on atmospheric pressure, using state-of-the-art bottling equipment that allows for precise control of dissolved oxygen.

Grape variety	Alcool
100 % Gamay	13,5°