

Carra Beaujolais Cru Moulin a Vent Les Burdelines

Domaine Manoir du Carra

France - Burgundy - Beaujolais - Moulin a Vent AOC

The wine is produced in the lieu-dit “Les Burdelines”, which belongs to the 18 ‘climates’ registered by the National Institute for Designations of Origin.

Cru Moulin-à-Vent is called the “King of Beaujolais” and is known to age the longest and be the most tannic. Measuring 660 hectares (1,630 acres) in size, there are 280 examples of this AOC on the market.

Intense color between garnet and deep ruby. Red fruit nose with floral, smoky and forest notes. The mouth is rich and well structured. In a few years the aromas will evolve towards more spice, musk and venison

Specifications	
Appellation	Beaujolais - Moulin a Vent AOC
Wine Type	Red
Varietals	100% Gamay
Age of Vines	50 years
Soil type	manganese granite
Vinification	Manual harvest. Selection of the best grapes on a vibrating sorting table, 100% destemming prior to vatting. This burgundy-style maceration lasts 12 to 15 days with two pumping over operations per day. Aging is done on fine lees in old oak casks to enhance micro-oxygenation. The other part of the crop is matured in vats in order to preserve fruit aromas. A small part is also aged in one year old oak barrels for 3 to 4 months. The wine is estate bottled.
Pairings	Enjoy with game, red meat and strong cheeses.



Codes, Weights and Measures	
UPC	7 84585 00910 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00910 4
Case Weight	37
Cases/Pallet	55
Layers/Pallet	11
SRP	\$ 30.99 USD 750mL Bottle

Reviews and News
2020 Manoir du Carra Beaujolais Cru Moulin a Vent Les Burdelines - 91 PTS - WE
2015 Manoir du Carra Beaujolais Cru Moulin a Vent Les Burdelines - 93 PTS - WA

2015 Manoir du Carra Beaujolais Cru Moulin a Vent - 90 PTS - VINOUS
2014 Manoir du Carra Beaujolais Cru Moulin a Vent - 90 PTS - WA
2012 Manoir du Carra Beaujolais Cru Moulin a Vent - 90 PTS - WA