



Domaine Yohan Lardy
VIEILLES VIGNES DE 1903
AOC Moulin À Vent

In 2011, Yohan LARDY came back to his native village of Fleurie in Beaujolais after spending a few months in Chile working for an Estate during harvest and winemaking. Yohan, 29 year old, obtained his BTS Viti-Oeno in Mâcon-Davayé, and is very passionate by winemaking.

A single vineyard planted in 1903 by the grand-father of the former owner. At the time, he selected very qualitative rootstocks "Riparia Gloire" very adapted to the soil. Thanks to manual work, generations succeed and the old Gamay vines are still here.



COUNTRY

France

VARIETAL

Gamay Noir

SOIL TYPE

Very complex soil, mix of sand, pink and darker granite rocks.
Manganese, Quartz

VINEYARD

Planted in 1903
0.8 hectares
350 meters elevation
Exposition South
Plot : Les Michelons

HARVEST

Manual harvesting

VINIFICATION

Semi-carbonic maceration
concrete vat whole clusters
Fermentation under native yeasts
Without sulfites
9 months aging neutral wooden cask

TASTING NOTES

Crimson red color. A very floral and charming nose showing roses, peonies, strawberry and cherry notes. on the palate, the wine is rich, dense, with fruit and minerality and a long finish.

CERTIFICATIONS



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