



Domaine Yohan Lardy
LES MICHELONS
AOC Moulin À Vent

In 2011, Yohan Lardy came back to his native village of Fleurie after spending almost one year in Chile working for an estate during harvest and winemaking. Yohan is 27 years old, he is completely passionate by winemaking. In 2011, he decided to buy 2 hectares of vines in Moulin à Vent, the lieu-dit "Les Michelons", one of the best terroir of the appellation, on the top of the hill, very steep with a southern exposure. One part of the vines were planted in 1911 and the other part in 1950.



COUNTRY

France

VARIETAL

100% Gamay

SOIL TYPE

Pink and red granite.
Vines surrounded by "coquelicots" poppy flowers

VINEYARD

Vines planted in 1911 and 1950
5 acres
1000 feet elevation
Exposition South
Plot : Les Michelons

HARVEST

Manual harvesting
Yield 45 hl/ha

VINIFICATION

Concrete vat whole clusters
Fermentation under native yeasts
Without sulfites
8 months aging neutral oak barrels

TASTING NOTES

This well-balanced wine has typical aromas of violet, roses with an emphasis on fruit, very spicy (cinnamon). The palate is full, well rounded, displaying berries and cherries, roses a long finish with soft tannins. Pair with grille red meat, lamb legs, games.

CERTIFICATIONS



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