



LES CLIMATS
Wine & Spirit Imports, Inc.

Domaine Yohan Lardy

AOC Moulin À Vent

Vieilles Vignes de 1903

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 harvested & sorted
Yield 45 hl/ha

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.

ABOUT THE WINEMAKER

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 completely passionate by winemaking. "After several journeys around the world, I came back to my origins. Through my everyday work, I am trying to work in respect and harmony with nature in order to reflect in my wines a pure and authentic expression of my terroirs."

