LUCIEN LARDY
MOULIN-A-VENT « LES THORINS » 2022

ORIGIN
BEAUJOLAIS, FRANCE

APPELLATION
MOULIN-A-VENT

LOCATION
GPS: 46. 2052889 N
4. 7228162 E

VARIETALS
100% GAMAY NOIR

VINEYARD
SINGLE VINEYARD
7.5 ACRES LIEU-DIT
+/- .70-YEAR-OLD VINES

SOILS
GRANITE AND SAND SOIL WITH HIGH CONCENTRATION OF MANGANESE.

FARMING
SUSTAINABLY FARMED

WINEMAKING
WHOLE CLUSTER MACERATION FOR 12 DAYS. FERMENTATION WITH NATIVE YEASTS.
AGED 8 MONTHS IN VATS OF WHICH 15% IS AGED IN NEUTRAL OAK BARRELS.

TECHNICAL INFO.
12.5% ALC. |

ESTATE
Lucien Lardy is a third-generation winemaker who cultivates some of the best Fleurie plots in Beaujolais where he practices sustainable farming. Lucien Lardy is the one son out of four children who stayed to take over for his father and become a winemaker at the family's property. He made it his mission to preserve and honor the legacy in which his father and grandfather have cultivated over the past 100 years. The estate's vineyard extends over 18 hectares and is located in three major appellations: Morgon, Fleurie and Moulin-à-Vent.. Today, Lucien Lardy has become, through hard work, one of the few independent growers in Beaujolais who have given prestige to the Fleurie region.

TERROIR
Before 1936 the two villages: Moulin-à-Vent and Chénas were often marketed under the name of "Vins of Romanèche" [capital of Beaujolais] or as "Vins of the Thorins". Once the AOC was established, wines were represented by their communes i.e. [villages names] along with the appellation Beaujolais. Lucien Lardy has become, through hard work, a sure bet for the Moulin A Vent vintage. “Les Thorins” is located to the north of the Moulin. The “Les Thorins” plot ideally located at the foot of the Moulin. The vineyards in Moulin-a-Vent total 7.5 acres and are planted on granite and sand that are high in manganese. The climate has been renowned since the 18th century which is believed to lends itself to the best barrel aging. The soil rich in minerality, and the vines being kept warm at night by rocks by absorbing the heat of the day adds a lush ripeness to the fruit. Lucien farms the vines sustainably and has chosen vines from the lieu-dit "Les Thorins" to produce this wine. The vines from Les Thorins are 70-years old and are 100% Gamay Noir.

ABOUT THE WINE MAKING & PROFILE
Lucien Lardy uses the unusual type of head pruning known as “rognant au carré” to allow increased exposure to the sun and air circulation. The maceration lasts 12 to 14 days with some heating of the vats for increased extraction. The wine then ages for 8 months in neutral French oak before a light fining and estate bottling. “Les Thorins” is a well-balanced wine. It embodies the harmonious union between the authenticity of the terroir and the talent of the winemaker, Lucien Lardy. The generous bouquet of fruits and spicy nuances are pure elegance. On the palate, this wine is distinguished by its tannic finesse, offering a refined experience.

FOOD PAIRING
Pair with grilled meats, steak, stews, spicy foods and vegetables.

REVIEWS
2022 – Wine Enthusiast – 91 points
“Ruby in color, this wine has a nose of black plum, raspberry, rhubarb, black tea and dried red cherry. On the palate the wine is slightly velvety in texture with understated black fruit and earthy elements showing through. Pair this Moulin-à-Vent with hearty dishes and grilled meats and vegetables. — Reggie Solomon”