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MERCHANT OF SIGNATURE WINES

Lucien Lardy

Moulin-à-Vent « Les Thorins »

CRU DU BEAUJOLAIS · LIEU-DIT LES THORINS

Seventy-year-old vines at the foot of the windmill that gives Moulin-à-Vent its name, on granite rich in manganese.

THE STORY



Lucien Lardy built his reputation the hard way, becoming one of the most reliable names in the Fleurie cru through decades of careful work. His son Yohan now makes his own acclaimed wines in Moulin-à-Vent and Chénas.

Taking on the Les Thorins parcel, ideally placed at the foot of the windmill that gives Moulin-à-Vent its name, was a deliberate step outward: a new challenge, in pursuit of quality beyond his home appellation. Lucien still makes the wine himself, and bottles it at the family domaine in Fleurie.

Fleurie finesse, Moulin-à-Vent power.

THE VINEYARD — LES THORINS, MOULIN-À-VENT

Moulin-à-Vent is often called the “king” of the Beaujolais crus, for its structure and its unusual capacity to age. Les Thorins sits at the foot of the emblematic windmill, on soils of granite and sand with a notably high manganese content.

Manganese is the mineral behind Moulin-à-Vent's power and longevity, and what gives Les Thorins its density and structure even in youth.

Appellation	Moulin-à-Vent AOC, Beaujolais cru
Grape	100% Gamay Noir
Vines	About 70 years old; about 3 ha (7.5 acres)
Soil	Granite and sand, high in manganese
Élevage	8 months in vat; 15% in neutral oak barrels
Producer	Lucien Lardy, Le Vivier, 69820 Fleurie · estate bottled

WINEMAKING & AGING

The grapes undergo a twelve-day whole-cluster maceration and ferment with native yeasts. The wine is then aged eight months in vat, with 15% passing through neutral oak barrels: just enough wood contact to round the structure without masking the fruit.

TASTING NOTES

Ruby in color, with a nose of black plum, raspberry, rhubarb, black tea and dried red cherry. The palate is slightly velvety, with understated black fruit and earthy, mineral-driven elements. Dense and structured for a Beaujolais, it reflects the manganese-rich soils that give Moulin-à-Vent its aging reputation.

FOOD PAIRING

Serve slightly cool, at 15 to 16°C (59 to 61°F). Pork mignon with morels, lamb shoulder boulangère, entrecôte bordelaise, duck confit, seared tuna with green peppercorn or venison; also Brie, Morbier or Pont-l'Évêque.

CRITICAL RECOGNITION

The 2024 vintage has not yet been reviewed by major critics.

Wine Enthusiast — 91 points (2022 vintage, Reggie Solomon, March 2024). Ruby color and layered fruit, black plum, raspberry, rhubarb, black tea and dried red cherry, carried by a slightly velvety texture and earthy, understated depth.

WHY THIS WINE

Moulin-à-Vent is the Beaujolais cru built to last, and Les Thorins lies at its symbolic heart, beside the windmill itself. From 70-year-old vines on manganese-rich granite, Lucien Lardy brings the finesse of his Fleurie roots to a wine of real density and structure, made with a light hand. It is proof that Beaujolais can be serious, and age-worthy.

At the foot of the windmill, built to last.

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