

DOMAINE



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Empreinte
AOC MOULIN-À-VENT
Creaminess & Terroir Identity

2023



GRAPE VARIETY: 100% white juice Gamay Noir

LOCATION: Romanèche-Thorins (71)

LOCALITY: Les Greneliers – Les Perelles – Les Brusselions – Les Burdelines

GEOLOGICAL CHARACTERISTICS:

SOIL: highly eroded granite, foothills, and old alluvial deposits.

VINEYARD: most of the vineyard is made up of vines less than 40 years old, trained according to the traditional low gobelet technique. A couple of parcels of young vines (10 years old) are double-cordon pruned to facilitate soil management and to allow for more efficient trellising. Managed without the use of weed killers, its top soil is tilled 3 or 4 times.

YIELD: 37 hl/ha

WINEMAKING: harvested on the 15th of September, entirely handpicked, transported in small 35-kg crates. All of the grapes were graded in the cellar on sorting tables. Pressing was undertaken following a 12 to 15 days of winemaking period of the 70% full grapes.

MATURING: this stage was carried out in vats over a period of 11 months on fine lees.

N.B.: the different plots are made into wine and matured separately. They are only blended together to create this wine after being tasted and just before bottling.

STORY: *Empreinte* means the trace left by the terroir through the 25-30 years-old-vines expressions. It is also through generations of our winegrowers family who make a mark on the terroir by their impact on our vines since 100 years. We can see the promise of a wine that is already asserting itself among the greatest.

TASTING NOTES: velvety and fleshy wine.