

## MOULIN A VENT

### 2015 Vintage

Score: 15/20 – [Guide des vins Bettane + Desseauve 2018](#)

### 2012 Vintage

"As a negociant, the house also offers wines from Beaujolais. For these wines, it practices a rather long aging in barrel (11 months), in the burgundian style. The wine draws a nice woodyness with accents of vanilla, cocoa and spices, accompanied by some notes of black fruits. The frank palate is supported by well restrained tannins. Between 2014-2017, with a filet mignon." [Le guide Hachette des vins - 2015](#)

### 2007 Vintage

« The best cru from Beaujolais, presented by the house, from this vintage. Fleshy but supple, with pure and clear fruit. It shouldn't need to age too much. » Score : 14.5/20 [LE GRAND GUIDE DES GRANDS VINS DE FRANCE BETTANE & DESSAUVE - Edition 2010](#)

### 2006 Vintage

« Beautiful aromatic delicacy for this wine in the fresh and greedy fruit which fills a velvety, pleasant mouth and very policée. Small fine tannins come to frame it and bring it beautiful dimensions. Converted into wine by a serious house, it is a rstraight and full of energy wine. Reliable and recommended.» Score: 15/20 [La Revue Du Vin De France/Novembre 2009\(p90\)](#)

« Steady, brilliant dress. In the nose express themselves aromas of black cherry, vanilla ... The wine is fleshy, supple, greedy while preserving a lot of sharpness. » Score: 17.5/20 [Beaujolais Aujourd'hui - Avril/Mai 2009 \(p22\)](#)

« This is another irreproachable wine of the Beaujolais produced by this House. Richer, mellower and more complex than the Morgon. Highly recommended. » Note : 16 / 20 [LE GRAND GUIDE DES VINS DE FRANCE Bettane et Desseauve - Edition 2009](#)

« Since Bollinger invested in Domaine Chanson, they have « gone from strength to strength. Viré-Clessé is a new appellation created from two of the best Mâconnais Villages, and Chanson's 2007 oozes class : ripe citrus, tropical fruit and a tight, crisp finish. » [LE NOUVEL OBSERVATEUR](#)

« Produced on the area called « la Tour du Bief », this is one of the best plots in the Appellation. This Moulin à Vent has a bright violet colour and displays aromas of raspberry, liquorice and violet. Complex, generous and well-balanced, it



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exhibits an array of fresh fruit aromas and subtle oak. Lingering and spicy aftertaste... » [LE MAGAZINE DU VIN - November 2008](#)

« This House based in Beaune had been awarded one star in the previous edition of the Guide for their 2005 vintage. This year, the 2006 vintage obtains a “coup de Coeur”. With its intense garnet colour, this wine exhibits complex and powerful aromas of ripe red fruit mixed with spices and subtle oak. The attack is round and aromatic with a hint of chocolate. It is ample and rich and displays aromas of candied black fruit mixed with spices and pepper. Silky and young tannins give it an ability to age. This wine is long and concentrated and needs 2 to 3 years to integrate. » [LE GUIDE HACHETTE DES VINS - Edition 2009](#)

« Located in the ramparts of Beaune, Chanson is doing well. Bought over by Bollinger in 1999, it now belongs to the group of the best Burgundy suppliers. The refined style crosses the border of Burgundy to produce intense Beaujolais Wines. The most reputed is the Moulin à Vent, considered as the most ‘Burgundy like’ Beaujolais. Aged 4 months in oak in the Bastion cellars, the wine has developed smooth tannins and intense aromas of raspberry, liquorice and violet. » [CUISINE ET VINS DE FRANCE - November 2008](#)

### 2005 Vintage

Jean Pierre Confuron, the oenologist of Chanson, has selected specific plots on a hill where an old windmill is located – hence the name of the wine – The strict control of each parcel, implemented by Chanson is the best guarantee of quality. This wine has a pure ruby colour and displays aromas of fresh mixed red berries (raspberry and red currant). Smooth oak encompasses the Gamay fruit and leads to a very long finish”. [CUISINE ET VINS DE FRANCE -SPECIAL VIN - September 2007](#)

« This winery based in Beaune has selected a Moulin à Vent with a dark colour and intense plummy aromas. The palate is aromatic, complex and long. Its dense and fine tannic structure would allow to be served over the next three years with a quality red meat, such as Côte de Boeuf. “[GUIDE HACHETTE DES VINS - Edition 2008](#)

« Powerful tannins that will help it age well. Vinified like a great Burgundy, it will grow in stature after several years. » [Bettane & Desseauve TAST PRO - November 2006](#)