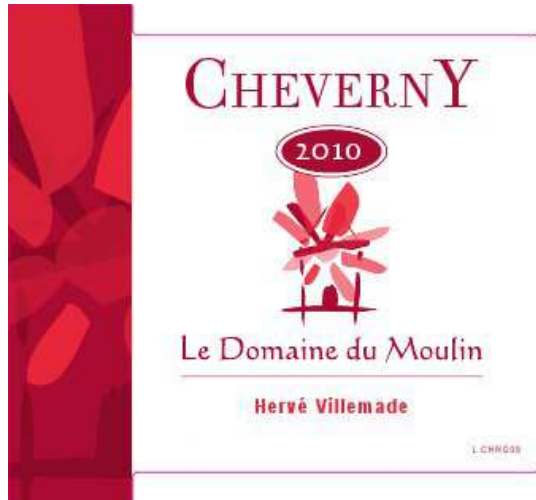


Domaine du Moulin Hervé Villemade

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Cuvée « Le Domaine » AOC CHEVERNY Rouge 2010



Age of Vine : from 5 to 20 years old

Soils : Sandy soil on Sologne flint clays

Grape : 50 % Pinot Noir – 50 % Gamay

Harvest : Hand picked ; yield : 45 hl/ha

Vinification : Non chaptalized
Maceration : 10 to 20 days
Aged in barrils.
Embottling : end of March, 2011 without filtration.



Tasting :

Lightness and maturity: the double contribution of clay and sandy soil and silex, passed on in almost equal parts by the Gamay and Pinot Noir in this vintage made from complete bunches. The Gamay contributes its lively freshness and its fruit (red berries), while the Pinot Noir provides its silky texture and its hint of liquorice, with sometimes just a smoked touch. Together the two vines create a red that is both gastronomic and precise, with its shades of plum and black cherry, the flavouring depending upon the vintage, but always refreshing.