

Hervé Villemade - Domaine du Moulin

Le Domaine du Moulin Rouge

Cheverny



Domaine	Domaine du Moulin Cheverny Rouge 2011
Winemaker	Herve Villemade
Appellation	Cheverny AOP
Cuvée	Le Domaine du Moulin
Red/White/Rose	Red
Year	2011
Grape variety	50% Pinot Noir and 50% Gamay
Alcohol	12%
Terroir	Limestone and clay
Viticulture	<p>Cheverny is a small village not too far from the city of Tours in the central Loire region. It is here that Hervé makes his thrilling white and red wines using organic vineyard practices and organic winemaking methods.</p> <p>Farmed organically since 2000. Hervé's wines are described as natural wines because there is almost no interference in the growing of the grapes or the production of the wine. No chemicals and no artificial fertilizers have been used in the vineyard since Hervé and Isabelle made the decision to go organic. Gradually the soil came back to life.</p>
Wine-making	<p>Hervé first started making natural wines as an experiment and using only one plot of his vines. But he soon found that his customers preferred the lively, vibrant taste of the natural wines over the more traditional wines he was producing. He and his sister Isabelle made the decision to convert the entire domaine to organic viticulture and natural winemaking. No commercial yeasts are used to mask the fruit flavours, no sulphur is added during winemaking and only minimal sulphur added to the bottles.</p>

Notes

Living Wines imports Hervé's products in refrigerated containers from the vineyard in France to the warehouse in Australia to ensure that they arrive in optimal condition. When they arrive they are stored in a temperature-controlled warehouse until sold.

This wine is light-bodied but full of flavor. You can taste cherries and flowers and spices on the palate. It has a clean, refreshing finish and great depth of flavor. Try it with charcuterie, pate, terrine or any lamb or chicken dish. The Gamay and the Pinot Noir blend together beautifully in this graceful wine.

Location

