

PAUL JANIN

MOULIN-À-VENT 'VIGNES DU TREMBLAY'

ORIGIN

Moulin-à-Vent, Beaujolais,
France

WINE TYPE & VARIETIES

Still dry red, Gamay

VINEYARD

6 parcels different parcels -
'Les Greneriers', 'Les Perelles',
'Les Brusselions' and 'Les
Burdelines', 'Aux Caves' and
'Champs de Cours'

SOIL

Granite and old alluvial
deposits

AGE OF VINES

50 to 70 y/o

VITICULTURE

Organic certified

VINIFICATION

Manual harvest in small 35-kg
crates, graded in cellar on
sorting table, around 80%
whole bunches, plots vinified
separately, natural yeast,
12-15 days semi-carbonic
maceration-fermentation in
cement, 16 months on fine lees
in vats

The producers of Moulin-à-Vent might proudly claim their wines as the finest Cru in all of Beaujolais—and they may have a valid point. The wines from this region are renowned for offering a level of concentration, tannin, and longevity in Gamay that defies its usual reputation for youthful drinkability. In the "M-à-V Hall of Fame," you'll find Paul Janin mentioned among the list of respected domaines.

Still run by the Janin family, Eric, the fifth generation, made his first vintage in 1983, joining his father Paul at the family estate. However, the foundation of the domaine was laid as far back as 1918, when Eric's great-grandfather Jean-Claude began cultivating grapes. This legacy continues today, with the estate boasting an exceptional collection of old vineyards, ranging between 80 and 100 years of age — a fact that significantly contributes to their unique house style.

Today, the family manages 8.5 hectares of holistically farmed vineyards. Eric is driven by the need to preserve the delicate balance between vine, soil, and environment, and since 2022, they have fully adhered to organic agriculture with certification. He follows the tradition of his grandfather and father, who were often among the last to harvest. Eric continues this practice because he believes that producing structured, flavorful wines requires patience, waiting for the perfect moment when the tannins are fully concentrated — and patience is key for someone who want to capture that.

Moulin-à-Vent, situated at a slightly lower altitude than other Crus, benefits from a warmer microclimate, which contributes to its wine's slightly greater weight and power compared to others. Yields are low, stemming from the Cru's diverse soils of pink granite, granite, alluvial soils, and even pockets of limestone.

The wines contains a high portion of whole bunches (70–80%), with the remainder de-stemmed. Fermentation takes place in cement, and the wine is aged on fine lees in vats for 10 to 18 months, depending on the vintage.

This range of wines showcases the distinct character of the family's various vineyards, embodying Eric's meticulous attention to detail and thoughtful craftsmanship. It's refined Beaujolais—a benchmark for classic, age-worthy Moulin-à-Vent built to last.



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