

LAURENT PERRACHON

JULIENAS - GRANDS CRUS

VIGNERON DE PERE EN FILS DEPUIS 1877



MOULIN A VENT «Terres Roses»

Grape Variety : Gamay

Pruning system : Gobelet and Cordon double

Surface area : 5 ha 15

Age of the vineyard : 50 years

Sustainable farming with organic process

Ploughing / Severe disbudding
Green Harvesting (on young vinestocks)

Yield : 46-48 hl/ha

Soil : Mostly granitic with high level of manganese / One vineyard with clay and limestone

Plots : Mozaïc of vineyards in Moulin à Vent appellation.

Hand harvesting / Whole bunches / Sorting table at the vineyard

Wine making process : Destemmed at least 40 %
/ Fermentation lasts at least 14 days / daily punch-down for 50 % / Pump-over for the rest

Ageing : 9 months at least in concrete tanks or big casks



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