



Wijnfiche

Domaine Melinon – Manganèse | Moulin-à-Vent France (BEAUJOLAIS) – 2023

Domain

Famille Mélinon

Founded in the 18th century and passed down from generation to generation, this family estate embodies the very essence of Beaujolais. It is located in the charming lieu-dit Saint-Joseph in the village of Villié-Morgon. As the heritage of eight generations, the Melinon estate continues a centuries-old expertise and offers a diverse range of wines. The estate covers 18 hectares, of which 8 hectares are dedicated to the Morgon cru. It includes 1 hectare of white grape varieties and 17 hectares planted with red varieties. Today, it is run by Gaétan Melinon, a young winemaker just under 30 years old, with a degree in viticulture and oenology, who combines tradition with modern expertise.

Vinification

The grapes are harvested by hand and fully destemmed. Fermentation takes place in concrete vats with a maceration of around 10 days, using pump-overs and rack-and-return techniques to gently extract colour, aromas and tannins. The wine is then aged for approximately 10 months on its fine lees in a combination of tanks and used oak barrels, adding complexity while preserving the purity of the fruit.

Taste

Manganèse 2023 is a refined and powerful Moulin-à-Vent that beautifully expresses its manganese-rich granite terroir. It offers intense aromas of black cherries, blackberries and ripe plums, complemented by floral notes of violet and delicate spices. The palate is rich and concentrated, supported by silky tannins, vibrant freshness and a long, mineral finish. An elegant Gamay with excellent ageing potential.

Food pairing

Poultry - guinea fowl | Risotto with mushrooms | Charcuterie | Steak - grilled

General information

Type: Red wine

Grape varieties: Gamay (100%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 15-16 °C

Taste profile: Fruity fresh

