



DOMAINE DU MOULIN

Gaillac Brut Méthode Ancestrale

Domaine du Moulin since 1827 has been exclusively a family affair, with the Hirissou clan championing local grapes such as Brauocol and Mauzac. You won't find a more hard-working group: winemaker Nicolas in the cellar, his father Jean-Paul in the fields and his mother Dominique pouring samples for visitors, the lucky few who find themselves at Moulin's cellar door and not lost along the wandering, wild back roads of southwestern France. Their signature is a sparkling wine made according to the "ancestral method." This is the original "pét-nat," or naturally carbonated sparkling wine! Delightfully dry and refreshing, Moulin's bubbly offers a sip of history from one of France's most ancient wine regions.

WINERY: Domaine du Moulin

WINEMAKERS: Nicolas Hirissou

ESTABLISHED: 1827

REGION: FRANCE • Sudouest • Gaillac

APPELLATION: Gaillac AOC

BLEND: 100% Mauzac

VINEYARDS: Estate vineyards with limestone soils are located on the right side of the river Tarn, as it runs through Gaillac.

AGE OF VINES: 30+ years

WINEMAKING: Hand-harvested. Pressed full cluster; fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. The wine is bottled before fermenting completely dry (méthode ancestrale); fermentation proceeds in bottle, creating a light effervescence. Zero dosage.

TASTING IMPRESSIONS: Aromas of red apple, fresh herbs, candied lemons. Lightly sweet, fresh and tangy; flavors of apple, light honey, citrus.

PAIRING SUGGESTIONS: As an aperitif; with fresh or blue cheeses; grilled chicken with herbs and lemon



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