

2022 Le Nid Camp de Cour

Famille Lardet | Moulin A Vent, Beaujolais, France

On land tended by families for generations sits "Le Nid," christened by the Lardet family as their "nest," a symbol of unity and dedication to the land they call home. Parents Paul and Danielle and their children care for the vineyard with dedication. Their Champ de Cour carries that spirit. A wine that sings of care in the vineyard, and tradition passed down with pride. Generous, lively, and ready to take flight.

THE VINTAGE

The 2025 vintage was defined by persistent heat and dryness in May, followed by more variable weather in early summer. July brought a consistent stretch of warm, dry, sunny conditions, and August was the second warmest since 2003. Harvest began early in late August. The result: a great vintage both for immediate enjoyment and for cellaring.

TERROIR

From the prized Champ de Cour site in Moulin-à-Vent, vines grow on granite alluvium mixed with sandstone, pink-granite fragments, and traces of manganese. With well-draining soils and full southern exposure, the terroir produces Gamay of concentration and balance, combining finesse with age-worthy structure.

WINEMAKING

Grapes from the Champ de Cour vineyard are partially vinified with 20% whole clusters, the remainder destemmed, and fermentation carried out with native yeasts. Maceration lasts 4-7 days at controlled temperatures below 30°C, with gentle pumpovers to extract color and tannin. Malolactic fermentation follows naturally. The wine is then aged for 12 months in concrete — including ovoid vats that promote natural circulation and texture — before additional time in bottle to refine. This approach preserves the purity of Gamay fruit while building depth, balance, and age-worthy structure.



TASTING NOTES

A deep ruby with an elegant nose layered with cherry, blackcurrant, and blackberry. Freshness and ripe fruit are balanced by fine tannins and ample body, giving harmony to this warm-year wine. Ready now, but will age gracefully for 10-15 years. Decant before serving.

FOOD PAIRING

This Moulin-à-Vent pairs beautifully with duck breast in a cherry glaze, roasted root vegetables, and soft cheeses such as Brie, Camembert, or Saint-Marcellin

serving temp
55-60°F

varietals

100% Gamay

farming

sustainable

alcohol

14%

pH

3.63

acidity

.47 g/L

SO₂

22

maceration

cold soak + 4-7 days pumpover

fermentation

20% whole cluster, 80% destemmed, natural yeast, stainless steel tanks

aging

12 months in concrete eggs, 2 years in bottle

