



CHÂTEAU DU MOULIN-À-VENT

2022 CLOS DE LONDRES

WINERY

Located in the southernmost tip of the Burgundy region, Moulin-à-Vent was one of the first appellations established in 1924 and later awarded AOC status in 1936. Château du Moulin-à-Vent, named for the 300-year-old stone windmill atop the hill of Les Thorins, dates back to 1732, when it was called Château des Thorins. Today, the estate encompasses 37 hectares (91.4 acres) of the appellation's finest climats, planted to Gamay Noir averaging 40 years in age. Since 2009, under the new ownership of the Parinet family, investment in the winemaking facilities and the vineyards has resulted in plot-specific signature wines expressing the individual characteristics of each exceptional terroir.

WINE

Named after London, the 'Clos de Londres' earned its moniker when the domaine won the gold medal at the London Universal Exhibition in 1862. The Pommier family, previous owners of the Château, had sent wines dating back to 1854. Since 2009, the Clos harvest has been vinified separately. This vineyard, carefully tended for years, has been producing grapes of exceptional quality.

VINEYARDS

'La Clos de Londres' is produced from a very specific clos of .56 hectares facing the château. The microclimate was identified 250 years ago by Madame Philiberte Pommier as exceptional, producing long-lived wines with distinctive characteristics. The weathered granite soils are sandy and thin, enriched by mineral nutrients within a granite bedrock with seams of manganese, copper, iron and other metallic oxides. The region's frequently blowing winds have

a positive effect on the maturity and concentration of the grapes.

VINTAGE NOTES

Very good & sunny vintage. A cold winter with late frosts led to a delayed budburst in April. The month of May broke records with low rainfall and high temperatures, causing rapid vine development and early flowering. June rains provided relief, but July brought heat waves and extreme dryness. Despite these challenges, vineyard health remained optimal. Harvest was early, in August, and long due to the heterogeneity of maturity of the terroirs. Vines showed resilience to water stress. High temperatures concentrated juices, resulting in good phenolic ripeness and balanced acidity. The final wines are complex and powerful, yet full-bodied and round rather than heavy.

WINEMAKING

Traditional vinification without sulphites: one pumping over per day and a punching down during fermentation to release extra juice (and get a homogeneous pumping over.) Low fermentation temperatures (max 25°C) and average whole bunch rate of 60%. Total duration, from 15 to 18 days.

TASTING NOTES

Aromas of cherry, black truffle and spices. The palate balances power and freshness, showing complexity through rich fruit and earthy notes that evolve. Well-structured with fine tannins and good length.



VINEYARD

Region:	Bourgogne
Appellation:	Moulin-à-Vent, AOP
Plot:	0.5612 ha
Soil:	Granite soil - rich in iron oxide and manganese
Age/Exposure:	50 year-old vines Southeast facing slopes
Vine Density:	From 10,000 - 12,500 vines/hectare
Eco-Practices:	Sustainable; Currently undergoing Organic Conversion

WINEMAKING

Varietals:	100% Gamay Noir
Aging:	9 months in 70% French oak, (no new), then 9 months in stainless steel tank

TECHNICAL DETAILS

Alcohol:	13%
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