



CHÂTEAU DU MOULIN-À-VENT

2021 CHÂTEAU DU MOULIN-À-VENT, MOULIN-À-VENT



WINERY

Located in the southernmost tip of the Burgundy region, Moulin-à-Vent was one of the first appellations 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.

WINE

This is a blend of the Château's top three sites: Moulin-à-Vent, 'Les Thorins' and 'Les Caves'. Delicious ripe red fruit, great structure and lift, it showcases the cru of Moulin-à-Vent in a glass.

VINEYARDS

This flagship wine is produced from selections of the harvest from three top terroirs of Moulin-à-Vent, all located near the fifteenth century windmill at the heart of the Moulin-à-Vent appellation. The altitude is between 240-280 meters (787-918 feet) with a predominantly southeastern exposure.

VINTAGE NOTES

Late year with heterogeneous maturity and low yields due to spring frost and humidity. Slow but accomplished maturity on granitic soils.

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 20%. Total duration, from 15 to 18 days.

TASTING NOTES

A handsome, deep red color with purple tints and lovely aromas, with perfectly mature red and black fruit, hints of spice and floral notes of rose, peony and violet. Good body with fine tannins and good length. Rich, opulent and complex, finishing on a spicy note.

VINEYARD

Region:	Bourgogne
Appellation:	Moulin-à-Vent
Soil:	Granite soil - rich in iron oxide, copper and manganese
Age/Exposure:	60 years-old "Le Moulin-à-Vent": Eastern exposure "Les Thorins": Southern exposure "Les Caves": Eastern exposure
Vine Density:	From 10,000 - 12,000 vines/hectare
Eco-Practices:	Sustainable; Organic cultivation without official certification

WINEMAKING

Varietals:	100% Gamay Noir
Aging:	40% oak aged, 60% stainless steel; 9 months in oak barrels, then 9 months in stainless-steel tanks or 18 months

TECHNICAL DETAILS

Alcohol:	13%
Total Acidity:	3.3 g/L
pH:	3.56