



CHÂTEAU DU MOULIN-À-VENT

2020 CHAMP DE COUR, MOULIN-À-VENT



Vintage Report / Very good and sunny vintage. Harvest was early, and long due to the heterogeneity of maturity of the terroirs.

Terroir / Exclusively from the terroir 'Champ de Cour': 3,285 ha located at the bottom of the granitic mount where stands the historical windmill. 220m in altitude, this terroir is slightly sloping with deep granitic soils, rich with clay. This terroir is sheltered from the winds due to its eastern exposure.

Varietal / 100% Gamay Noir

Vine Age / 50 years

Vine Density / From 10,000 - 12,500 vines/hectare

Viticulture / Organic cultivation without official certification; natural soil amendments, manual weed control and integrated pest management; gobelet pruning and trellising

Yields / 40 hectoliters per hectare

Harvest / Manual harvest from August 20 – September 8, in small 30-liter containers; two sorting tables positioned before the destemmer. 80% destemmed

Vinification / 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 35%. Total duration is 15 to 18 days.

Aging / 25% oak aged, 75% in stainless-steel tanks for 18 months

Alcohol / 13.0%

Total Acidity / 3.7 g/L

pH / 3.44

Bottling Date / March 22, 2022

Tasting Notes / On the nose, this sunny vintage cuvée expresses notes of cherry and violet. On the palate, the wine is energetic and powerful, expressing the freshness of the terroir. It can sometimes seem more closed when just opened, proof of great aging potential.

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