



CHÂTEAU DU MOULIN-À-VENT

2021 CHÂTEAU DU MOULIN-À-VENT, 'CHAMP DE COUR'

WINERY

Located in the southernmost tip of the Burgundy region, Moulin-à-Vent was one of the first appellations awarded AOC status in 1936. Chateau 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 Chateau des Thorins.

WINE

These wines are crafted in the traditional style of the region, without utilizing carbonic maceration. They offer a level of structure and complexity that is on par with the wines from Côte de Nuits or Northern Rhône.

VINEYARDS

'Champ de Cour' is located on a slight slope between the hills of the windmill and of Fleurie, with an eastern exposure, sheltered from the winds. The granite surface rocks force the roots to dig down deeply to seek their nutrients. Its clay-rich soil contains five minerals, giving the wine its unique character.

VINTAGE NOTES

A late year with varying levels of ripeness and low yields caused by spring frost and humidity. Gradual but successful ripening 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). Total duration, from 15 to 18 days.

TASTING NOTES

The deep red color of the wine offers the first hint of its massive concentration. The nose is an explosion of red fruit, such as kirsch and cherry, with roasted and spicy (pepper and saffron) notes. A full-bodied wine of considerable elegance, lively tannins and superb length, with a mineral finish.



VINEYARD

Region:	Bourgogne
Appellation:	Moulin-à-Vent, AOC
Soil:	Deep granitic soils, rich with clay
Age/Exposure:	50 year-old vines East Exposure
Vine Density:	From 10,000 - 12,500 vines/hectare
Eco-Practices:	Sustainable; Organic cultivation without official certification

WINEMAKING

Varietals:	100% Gamay Noir (80% de-stemmed)
Aging:	9 months in 40% French oak, (no new), then 9 months in stainless steel tank before bottling

TECHNICAL DETAILS

Alcohol:	13%
Total Acidity:	3.32 g/L
pH:	3.54