



1732

## CHÂTEAU DU MOULIN-À-VENT

### 2020 CLOS DE LONDRES, MOULIN-À-VENT

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

**Terroir** / The Clos faces the Château with its 0,5612 ha. Named after London city, the 'Clos de Londres', because the domaine won the gold medal at the London Universal Exhibition in 1862.

**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** / 32 hectoliters per hectare

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

**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.

**Ageing** / 33% oak aged, 66% 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** / Noble and deep aromas of black cherry, licorice and spices. The tannins are delicate and the mouth is dense, energetic and racy!

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