



CHÂTEAU DU MOULIN-À-VENT

2022 CHAMP DE COUR

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

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

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

Intense and captivating bouquet with pronounced hints of black truffle, complemented by the rich aroma of kirsch-soaked fruits and ripe cherry. On the palate, the wine presents an elegant and well-structured profile, harmoniously balancing power and finesse. It masterfully expresses the unique freshness and terroir characteristics showcasing the essence of the vineyard.



VINEYARD

Region:	Bourgogne
Appellation:	Moulin-à-Vent, AOP
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; Currently undergoing Organic Conversion

WINEMAKING

Varietals:	100% Gamay Noir
Aging:	9 months in 25% French oak, (no new), then 9 months in stainless steel tank

TECHNICAL DETAILS

Alcohol:	13%
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