



## 2022 COUVENT DES THORINS

### 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

At the beginning of the 17th century, the "Torreins" wine was approved by Louis the 14th and made its debut in the French court, thus kicking off the rise of Moulin-à-Vent's notoriety. A blend of three of the best parcels from the Moulin-à-Vent property. Strong winds are habitual in the area, blowing routinely on the vines, keeping them dry and leading to smaller more concentrated berries. An immediate pleasure, this wine is ready to drink now.

### VINEYARDS

The Thorins is historically the most famous climat of the appellation and the commune within Moulin-à-Vent, Romanèche-Thorins, was even named in honor of it. The lieux-dits of the region are all characterized by their own blend of more or less fine granitic soils, wind exposure, presence of iron oxide, deep soil clay, top soil silica, soil depth, sun exposure and so on. These complex soils result from over 300 million years of erosion of the last

metamorphic granite foothills from the Center of France.

### 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 65%. Total duration, from 15 to 18 days.

### TASTING NOTES

The Couvent des Thorins has a light, slightly earthy aroma; medium-body, with smooth ripe tannins and a flavorful palate of fresh dark fruits. The scent reveals hints of strawberry, spices, and pepper. On the palate, the tannins give structure to the wine, providing enjoyable flavors of red cherry, and maintaining a refreshing minty finish.



### VINEYARD

Region:	Bourgogne
Appellation:	Moulin-à-Vent, AOP
Soil:	Granite soil rich in clay
Age:	51 year-old vines
Vine Density:	10,000 - 12,500 vines/hectare
Eco-Practices:	Sustainable; Currently undergoing Organic Conversion

### WINEMAKING

Varietals:	100% Gamay Noir, 65% full cluster
Harvest Dates:	August 18 - September 6
Aging:	100% Stainless Steel for 9 months
Bottling Date:	July 20, 2023

### TECHNICAL DETAILS

Alcohol:	13%
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