



CHÂTEAU DU MOULIN-À-VENT

2022 MOULIN-À-VENT

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.

FLAGSHIP

Coming from selection of 3 terroirs on either side of the sandy and siliceous ridge of Moulin-à-Vent. All recognized as "Première Classe" in 1869 by Antoine Budker: "Moulin-à-Vent", "Les Thorins", "La Roche". Delicious ripe red fruit, great structure and lift, it showcases the cru of Moulin-à-Vent in a glass. This is the Château's interpretation of what a great Moulin-à-Vent is for the given vintage: structured, fine and elegant.

VINEYARDS

This flagship wine is produced from selections of the harvest from three top terroirs of Moulin-à-Vent, all located near the fifteenth century windmill at the heart of the Moulin-à-Vent appellation. The vineyard parcels provide a large diversity of terroirs over a limited area. The appellation benefits from unique soil and environmental conditions.

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 40%. Total duration, from 15 to 18 days.

TASTING NOTES

A handsome, deep red color with purple tints and lovely aromas, with perfectly mature red and black fruit, hints of spice and floral notes of rose, peony and violet. Good body with fine tannins and good length. Rich, opulent and complex, finishing on a spicy note.



VINEYARD

Region:	Bourgogne
Appellation:	Moulin-à-Vent, AOP
Soil:	Granite soil - rich in iron oxide, copper and manganese
Age/Exposure:	60 years-old "Le Moulin-à-Vent": Eastern exposure "Les Thorins": Southern exposure "La Roche": Southern exposure
Altitude:	240-280 m
Vine Density:	10,000 - 12,000 vines/hectare
Eco-Practices:	Sustainable; Currently undergoing Organic Conversion

WINEMAKING

Varietals:	100% Gamay Noir, 40% Whole Cluster
Harvest Dates:	August 18 - September 8
Aging:	9 months in 25% oak barrels, then 9 months in stainless-steel tanks
Bottling Date:	April 27, 2024

TECHNICAL DETAILS

Alcohol:	13%
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