



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

Sourced from three top terroirs—Moulin-à-Vent, Les Thorins, and La Roche—this wine captures the essence of the cru. With ripe red fruit, structure, and lift, it reflects the Château's vision of a refined, elegant Moulin-à-Vent for the vintage.

VINEYARDS

This flagship wine comes from select parcels near the historic windmill at the heart of Moulin-à-Vent. Sourced from three top terroirs, it reflects the area's diverse soils and unique growing conditions.

VINTAGE NOTES

A very good, sunny vintage. A cold winter delayed budburst, but May's heat sped up vine growth and flowering. June rains offered relief before July's heat and dryness. Despite the extremes, vine health stayed strong. An early, extended August harvest followed. Concentrated juices led to wines with ripe tannins, balanced acidity, and a powerful yet round and refined profile.

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 6
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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