



CHÂTEAU DU MOULIN-À-VENT

2022 COUVENT DES THORINS

WINERY

Located at the southern tip of Burgundy, Moulin-à-Vent became an AOC in 1936 after its early recognition in 1924. Château du Moulin-à-Vent, originally Château des Thorins (1732), is named after the historic windmill atop Les Thorins. The 37-hectare estate is planted to 40-year-old Gamay vines. Since 2009, the Parinet family has focused on plot-specific wines that reflect the unique character of each 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

Thorins is the most renowned climat of the appellation, giving its name to Romanèche-Thorins. Each lieu-dit has a unique mix of granite, iron oxide, clay, and silica, shaped by 300 million years of erosion and varied sun and wind exposure.

VINTAGE NOTES

A very good, sunny vintage. A cold winter and late frosts delayed budburst, but May’s heat and dryness accelerated vine growth and early flowering. June rains offered relief before July’s heat waves. Despite the extremes, vineyard health held strong. Harvest began early in August and was prolonged due to uneven ripening. The vines showed strong resilience, and the concentrated fruit delivered complex, powerful wines with ripe tannins, balanced acidity, and a full, rounded 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 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%
----------	-----