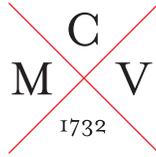


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CHÂTEAU DU MOULIN-À-VENT

2011 ⇨ Moulin-à-Vent	red	90
2011 Moulin-à-Vent "Champ de Cour"	red	89
2011 ⇨ Moulin-à-Vent "Croix des Vérillats"	red	92

Château du Moulin-à-Vent (Romanèche-Thorins)

2011 Moulin-à-Vent: (about 35,000 bottles plus 300 magnums produced)

"There is a gentle but not invisible touch of wood framing the overtly peppery dark berry fruit and distinctly earthy aromas that possess solid complexity. I like the texture of the moderately chewy and frank medium weight flavors that possess the same good depth as the nose, all wrapped in a mouth coating and extract-rich finish. This doesn't have the sheer depth of the Clos des Vérillats and there is a hint of warmth but overall this is really quite good and worth a look. Note that this benefited considerably from extended aeration at this early stage." 90/2018+

2011 Moulin-à-Vent "Champ de Cour": (about 7,000 bottles produced)

"A ripe, spicy and peppery dark berry suffused nose leads to supple and round medium-bodied flavors that possess a relatively suave mouth feel as well as reasonably good depth on the delicious and youthfully austere finish. This is pretty and I suspect that it will add depth with another 2 to 3 years of bottle age." 89/2017+

2011 Moulin-à-Vent "Champ de Vérillats": (about 3,500 bottles produced)

"The classic Moulin-à-Vent pepper character is strong on the reserved nose that is composed of mostly dark berry fruit and earth aromas. There is good concentration in the context of the vintage with delicious and intense flavors that are supported by firm, indeed even chewy tannins yet there is an abundance of dry extract buffering them on the balanced and lengthy finish. Even though the fruit was destemmed the palate impression is old school and serious and I would recommend buying this only if you have the express intention of cellaring it for at least 6 to 8 years first." 92/2018+

Note: Wines receiving a ⇨ symbol are particularly outstanding for their respective appellations and especially merit your attention.