



CHÂTEAU DU MOULIN-À-VENT

2009 CHÂTEAU DU MOULIN-À-VENT



Vintage Report / 2009 was an exceptional vintage for Château du Moulin-à-Vent. The summer months offered perfect conditions for the vines, while modernization of the cellars and intensive work in the vineyards produced wines of outstanding quality, restoring the Château to its leading position in the appellation.

Terroir / Moulin-à-Vent's weathered granite soils are thin, with sandy pockets, enriched by high mineral nutrients and a granite bedrock with seams of manganese, copper, iron and other metallic oxides. The eastern and southern exposure of the vineyards maximizes ripening, while the region's frequently blowing winds increase the concentration of the grapes.

Varietal / 100% Gamay Noir

Vineyards / This flagship wine is produced from selections of the harvest from five of the finest vineyards of the estate:

- 1) le Moulin-à-Vent: the most emblematic terroir located around the historical windmill; relatively flat with an eastern exposure
- 2) la Rochelle: a circular-shaped, sloping terroir with a southern exposure, in the corridor of blowing winds; very old vines, 70+ years old
- 3) la Roche: eastern exposure, veins of red iron oxides coming through; old vines, 60+ years old
- 4) les Thorins: southern exposure
- 5) les Caves: shallow soils with an eastern exposure; very old vines, 70+ years old

Viticulture / Lutte raisonnée ("reasoned protection"): natural soil amendments, manual weed control and integrated pest management

Vine Age / 40- to 70-year old vines

Vine Density / 10,000 vines/hectare

Yields / 31 hectoliters per hectare (Normal yields in the region are 45 - 50 hl/ha, while the maximum authorized is 52 hl/ha.)

Harvest / Manual harvest from August 29 to September 9, in small 30-liter containers; sorting table positioned before the destemmer

Vinification / 100% destemmed; pumping-over during cold pre-fermentation soak and at the end of fermentation to increase roundness and finesse. Punching the cap at the beginning of fermentation; 21 days extraction to bring out the full potential of the terroirs

Ageing / 11 months in 40% aged barrels, 20% new wood, medium toast; French oak from the Allier and Vosges forests; excellent sourcing of oak from the top cooperers Taransaud and François Frères to bring out the wine's signature aromas and tannins

Alcohol / 13.5%

Closure / Spanish cork

Cellaring Potential / 10+ years: excellent cellaring potential, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.

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, corpulent and complex, finishing on a spicy note.

Food pairings / Rib of beef, white rind cheese, red fruit tarts

Suggested Retail / \$38