



CHÂTEAU DU MOULIN-À-VENT

CHÂTEAU DU MOULIN-À-VENT 2011 CROIX DES VÉRILLATS



Vintage Report / 2011 was an exceptional vintage, with balanced and complex wines from the château's top terroirs. Croix des Vérillats is made from carefully-selected plots on the lieu-dit Les Vérillats.

Terroir / Les Vérillats is one of the earliest delineated terroirs of Moulin-à-Vent. Located above the windmill, on the top of the appellation, it has an eastern exposure with a panoramic view. The granite soil is exceptionally sandy — typical for a great terroir of this appellation — 60 cm deep and well-drained. It is layered over a bedrock of pink granite that is rich in iron oxide, copper and manganese. The vineyard lies in the corridor of drying winds that exert a positive effect on the maturation and concentration of the grapes.

Varietal / 100% Gamay Noir

Vineyard Size / Les Vérillats comprises 4.8 hectares (11.86 acres)

Viticulture / Lutte raisonnée ("reasoned protection"): natural soil amendments, manual weed control and integrated pest management; thanks to the exceptionally clement weather, only five biological treatments of the vines were used this year.

Vine Age / 50-year old, small, compact vines

Vine Density / 10,000 vines/hectare

Yields / 27 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 30 to August 31, just two days, 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 / 14 months, 100% in French oak barrel, 20% new wood, medium toast; oak chosen from the Allier and Vosges forests; excellent sourcing of oak from the top coopers Taransaud and François Frères to bring out the wine's signature aromas and tannins. The origin, grain and toast intensity are chosen according to the characteristics of the vintage.

Alcohol / 13%

Closure / Spanish cork

Cellaring Potential / 7+ years, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.

Tasting Notes / Croix des Vérillats has a deep red color with an intense nose of black fruit, unusual for the appellation. The mouth is full and supple, with a delicious smoothness balanced by the freshness of the fruit and spices.

Food pairings / Duck breast baked with honey, sheep's milk cheese, full-flavored chocolate. Should be served slightly chilled, between 16°C and 18°C (61°F and 64°F).

Suggested Retail / \$52