



## CHÂTEAU DU MOULIN-À-VENT

### 2012 CHÂTEAU DU MOULIN-À-VENT



**Vintage Report** / Château du Moulin-à-Vent expresses the balanced and elegant breeding of the appellation's finest wines. 2012 was a challenging year in the region, with variable weather patterns during the summer months. Cool temperatures alternated with warm, humid conditions, requiring constant vigilance in the vineyards.

**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 frequent strong winds increase the concentration of the grapes.

**Varietal** / 100% Gamay Noir

**Vineyards** / This flagship wine is produced from selections of the harvest from four of the finest vineyards of the estate, all located near the fifteenth century windmill at the heart of the Moulin-à-Vent appellation. The altitude is between 240-280 meters (787-918 feet) with a predominantly southeastern exposure.

1) le Moulin-à-Vent: the most emblematic terroir located around the historical windmill; relatively flat with an eastern exposure

2) la Roche: eastern exposure, veins of red iron oxides coming through; old vines, 60+ years old

3) les Thorins: southern exposure

4) les Caves: shallow soils with an eastern exposure; very old vines

**Viticulture** / Organic cultivation without official certification; natural soil amendments, manual weed control and integrated pest management; gobelet pruning and trellising

**Vine Age** / average age of 55 years

**Vine Density** / 9,600 vines/hectare

**Yields** / 16 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 September 13-24, 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; 100% indigenous yeast

**Ageing** / 40% of the wine was aged 11 months in 350-liter barrels (average age of barrels was 2.5 years; 20% new wood, medium toast); French oak 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; 60% of the wine was aged 11 months in stainless steel

**Fining** / with egg; no filtration

**Alcohol** / 13%

**Closure** / Spanish cork

**Cellaring Potential** / 5-10 years, 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