



CHÂTEAU DU MOULIN-À-VENT

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2012 LA ROCHELLE



Vineyard / Exclusively coming from the single-vineyard “la Rochelle” which is located below the neighboring terroir of “les Vérillats” (“les Vérillats is on the eastern slope of the hill), at the top of the Moulin-à-Vent appellation at 280 meters (918 feet) in altitude. La Rochelle is a circular vineyard located on the southern slope of the Vérillats hill, directly in the wind corridor.

Surface area / 4.218 hectares (10.43 acres)

Soils / granitic sands, deeper than the Vérillats

Orientation / South exposure; this terroir is in the wind corridor (*à vent*)

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

Vine Age / 70-year old vines

Vine Density / 10,000 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

Ageing / 16 months, 80% aged barrels, 20% new wood, medium toast; 30% in 228L barrels, 70% in 350L barrels; 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

2012 Vintage Report / A difficult vintage with very heterogeneous maturity. Even when it means fewer bottles, Château du Moulin-à-Vent has a serious policy regarding quality and meticulous grape selection and sorting. This is all the more true for challenging vintages such as 2012, when ripening is uneven and harvesting must be very selective.

Terroir / A specific type of granite soil (“gorrhe”) overlays the deeper soils that are rich in manganese and metallic oxides. The powerful winds blowing through this appellation have a decisive impact on the sanitary state of the vineyards and the maturation and concentration of the grapes.

Varietal / 100% Gamay Noir

Alcohol / 13%

Closure / Spanish cork

Cellaring Potential / 6+ years, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.

Tasting Notes / “It initially has a more introspective bouquet that demands coaxing, but it is worth the effort as it reveals pure Morello cherry, red currant and cranberry scents that are neatly interlaced with minerals. The palate is medium-bodied with slightly chalky tannins. There is plenty of energy in this Moulin-à-Vent, and though it does not quite possess the length of a great vintage, it has impressive definition and focus.” 91 pts.

—Neil Martin, *The Wine Advocate*

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