



CHÂTEAU DU MOULIN-À-VENT



THE VINEYARDS AND VITICULTURE

Château du Moulin-à-Vent is located 10 kilometers (6.2 miles) south of Mâcon, at the southernmost tip of the region of Burgundy. For centuries it was named Château des Thorins, as it is situated on the hill of les Thorins, one of the most renowned vineyards of the region. With the creation of the Moulin-à-Vent appellation, the name was changed. Moulin-à-Vent (in reference to the ancient stone windmill at the top of les Thorins hill) was one of the first appellations to be awarded Appellation d'Origine Contrôlée status in 1936. East-facing, over-looking the Saône River valley, the appellation contains the finest slopes of the region and enjoys maximum sun exposure, along with frequent drying winds which create a hygienic environment and concentrate the grapes that are planted on the steepest terroirs, such as les Vérillats, la Rochelle, les Caves.

Château du Moulin-à-Vent encompasses 37 hectares (91.43 acres) of vineyards containing the finest terroirs of the appellation: Champ de Cour, la Rochelle, les Vérillats, les Thorins, la Roche and les Caves. Each plot has its own distinctive identity and characteristics that are expressed in the individual wines. The soils are mainly granitic and vary with the geological stratum, with a high concentration of manganese, copper and iron oxide. Seams of manganese in the granite bedrock are thought to be responsible for the remarkable ageability of these wines.

The Gamay Noir vines, which average 40 years in age — with some vines reaching 80 years — are planted with a density of 10,000 or more vines per hectare. Since 2009, when the Parinet family purchased the property, 70,000 vines have been replanted. Yields are very low, between 16 to 32 hl/ha, whereas normal yields for the region are between 45 - 50 hl/ha. (The maximum authorized yield is 52 hl/ha.)

The vines are trellised with goblet (bush) pruning and are manually debudded to encourage optimum maturity and concentration. The trellised plots are managed to maximize leaf exposure and photosynthesis, or conversely, to minimize extreme weather conditions. Jean-Jacques Parinet employs sustainable “lutte raisonnée” or “reasoned protection” viticultural practices, meaning recourse to chemical intervention only when absolutely necessary, natural soil amendments, manual weed control and integrated pest management. The objective is to preserve the biodiversity and natural balance of the soils as much as possible and to encourage deep-rooted vines, while still harvesting (albeit in minuscule quantities) healthy, terroir-driven fruit.

