



CHÂTEAU DU MOULIN-À-VENT



VINIFICATION

At Château du Moulin-à-Vent, the grapes are selectively hand-harvested and transported immediately to the winery in small containers to prevent crushing of the grape clusters and to avoid pre-oxidation of the juice. Every precaution is taken to ensure the grapes arrive at the press whole and unbroken. The grapes are destemmed to prevent rough expressions of Gamay's primary aromas (pepper, exuberant fruit, dry tannins); the percentage of destemming depends upon each vintage. With some cuvées, cold pre-fermentation maceration is performed for greater extraction of color and flavor. With the 2009 vintage, a cold/hot control system was installed that enables complete control of the temperature of each foudre (large barrel) and stainless steel tank. The extraction period varies, depending upon the vintage and terroir (or *climat*, as they are known throughout Burgundy), from 21 to 28 days, with traditional extraction techniques employed (punching the cap and pumping over).

Considerable investment in the winemaking facilities has been made since the Parinet family took over in 2009, bringing the equipment and cellars (which were built in the 1600s and 1700s) into the modern age. The wines are aged in the vaulted cellar of the Château where the temperature is stable at 14°-15° Celsius (57°-59° Fahrenheit). Selection of the capacity, grain, toast and origin (from Taransaud and François Frères) of the barrels depends upon the vintage and the terroir. Barrel aging is on average 14 months; with 20% of the used barrels replaced each year, the average age of the barrels in the cellar is now 2.5 years. Oak aging induces natural micro-oxygenation which creates finer tannins.

Jean-Jacques and Edouard Parinet, together with winemaker Brice Laffond, have succeeded in their efforts to highlight the individual characteristics of each terroir. The Parinets introduced a quality strategy resulting in the vinification of four individual vineyard cuvées that emphasize the often underestimated richness of the appellation. Under this new direction, Château du Moulin-à-Vent has won back its leading position as ambassador for the appellation and the source of its most remarkable, age-worthy wines.