



CHÂTEAU DU MOULIN-À-VENT

Wine & Spirits

Joshua Greene, October 2017

94
points

2014 Moulin-à-Vent Champ de Cour

“Jean-Jacques Parinet purchased this 18th-century domaine in 2009 and, working with his son, Edouard, set to renovating the winery and its 91.5 acres of vines. The property produced impressive 2014s, including this cool, racy, umami-driven red. This comes from an 8.4-acre parcel on a granite plateau; it was destemmed, cold-soaked with pre-fermentation pumpovers, and aged 17 months in French oak (20 percent new). It may not be traditional Beaujolais winemaking, but it created a beautiful wine, with scents of wild herbs, deep flavors of woodland berries and remarkable freshness. Complex and youthful, this will likely be at its best five or six years from the vintage, and may well last much longer.”

93
points

2014 Moulin-à-Vent

“Tight, spicy and cool, this raspberry-scented wine is packed with energy. The fruit feels succulent and juicy, even as the tannins last with powerful braised-meat flavors and bright purple radish-like bitterness. This is fresh, vibrant and delicious.”

93
points

2014 Moulin-à-Vent La Rochelle

“This Beaujolais, grown in granitic sands at a windy site, tastes more parallel to Côte Rôtie than to anything in the Côte d’Or. Decant it to get past the substantial oak notes and you’ll find an ambitious wine with deep flavors, and a structure that provides both stature and grace. The beefy, beety, syrah-like fruit is potent and lasting, while mineral tannins lend it direction and detail. Built to cellar.”

90
points

2015 Moulin-à-Vent Couvent des Thorins

“Bright and polished, this saturates the palate with pomegranate flavor, then completely cleans up. Pithy pink-grapefruit acidity keeps it lively and tart, a juicy Beaujolais for country pâté.”

90
points

2011 Moulin-à-Vent Clos de Londres

“Grown within a 1.38-acre clos at the château, on sandy soil over granite bedrock, this is a wine the Parinet family releases in top vintages. The 2011 is mature and ready to drink, presenting notes of dried fruit, from cherries to cranberries, layered over oak-derived scents of cedar. It bristles with quiet energy, a savory, umami-driven wine to pour with braised beef.”



WILSON DANIELS 
SINCE 1978