



## CHÂTEAU DU MOULIN-À-VENT

### CHÂTEAU DU MOULIN-À-VENT 2015 CHAMP DE COUR



**Vintage Report** / 2015 is the vintage of the century. Berries were of perfect ripeness, from skin to seeds. The wines are rich, concentrated, powerful. Capable of remarkable ageing.

**Terroir** / Champ de Cour is located on a plateau between the hills of the windmill and of Fleurie, with an eastern exposure. The granite surface rocks force the roots to dig down deeply to seek their nutrients. Its clay-rich soil contains five minerals, giving the wine its unique character. The powerful winds blowing on the appellation have a decisive impact on the sanitary state of the vineyards, the maturation and concentration of the berries, and depth that give the wine its instantly recognizable intensity.

**Varietal** / 100% Gamay Noir

**Vineyard** / 'Champ de Cour' stands at the bottom of the hill below the windmill. The top soil is made of alluvium and clearer colored clay. Deep and heavier than in the rest of the appellation, it retains more water which scarcely stops the ripening process.

**Vineyard Size** / 3.3 hectares (8.1 acres)

**Soils** / Alluvion and clearer colored clay

**Vine Age** / 35-year old vines

**Vine Density** / 10,000 vines/hectare

**Viticulture** / Lutte raisonnée ("reasoned protection"): natural soil amendments, manual weed control and integrated pest management; thanks to the exceptionally clement weather, only five biological treatments of the vines were used this year.

**Yields** / 27 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 August 27 -September 2, in small 30-liter containers; one sorting table positioned before the destemmer

**Vinification** / 85% 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** / 12 months, 35% new French oak, medium toast; oak chosen 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; the origin, grain and toast intensity are chosen according to the characteristics of the vintage.

**Alcohol** / 13.5%

**Cellaring Potential** / 9+ years, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.

**Tasting Notes** / The deep red color of the wine offers the first hint of its massive concentration. The nose is an explosion of red fruit, with roasted and spicy (pepper and saffron) notes. A full-bodied wine of considerable elegance, lively tannins and superb length, with a mineral finish.