



CHÂTEAU DU MOULIN-À-VENT

2017 COUVENT DES THORINS



Tasting Notes / Light, slightly earthy bouquet; medium-bodied with supple ripe tannins; rich palate of fresh dark fruits. An immediate pleasure, this wine is ready to drink now.

Varietal / 100% Gamay Noir

Vineyards / Specific granitic soils (gorrhe), laying over deeper soils rich in manganese and metallic oxides. The powerful winds blowing on the appellation have a decisive impact on the the maturation and concentration of the fruit.

Vine Age / 40 year old vines

Vine Density / 10,000 vines/hectare

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

Yields / 10 hectoliters per hectare. This is less than 1 ton per acre.
(Normal yields in the region are 45-50 hl/ha, while the maximum authorized is 52 hl/ha.)

Harvest / Manual harvest from September 6-13, in small 30-liter containers; one sorting table positioned before the destemmer.

Vinification / 20% full cluster; 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.

Aging / 100% stainless steel for 16 months

Alcohol / 13%

Vintage Report / 2017 was a difficult vintage. An optimal start to the growing season was disrupted by untimely hail in July. This resulted in a lower than usual yield (10hl/ha). The wines are concentrated, dense, spicy and powerful.