



## CHÂTEAU DU MOULIN-À-VENT

### 2018 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.

**Vintage Report** / A cold and rainy winter led to a warm and dry summer. The first quarter of 2018 was the most humid since 1964. As a consequence, mildew spread fast, but in May and June, sunny conditions dispersed the humidity. “La fleur a coulé” meaning that the clusters were long, loose and with millerandage: the fruit was small and concentrated. Juice is rich and powerful, very specific to the 2018 vintage. The heavy rains in the first quarter of the year enabled good development of the plant, which allowed for 40% of the harvest to be vinified in whole cluster. More elegant than 2015, the 2018 will be a powerful one.

**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 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** / 34 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 31 – September 10, in small 30-liter containers; two sorting table positioned before the destemmer.

**Vinification** / 40% whole 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 15 months

**Alcohol** / 13%