



## CHÂTEAU DU MOULIN-À-VENT

### 2015 CHÂTEAU DU MOULIN-À-VENT



**Vintage Report** / 2015 is shaped for 'grands vins.' Berries were of perfect ripeness, from skin to seeds. The wines are concentrated, powerful and balanced. Capable of remarkable ageing.

**Terroir** / Moulin-à-Vent's weathered granite soils are thin, with sandy pockets, enriched by high mineral nutrients and a granite bedrock with seams of manganese, copper, iron and other metallic oxides. 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

**Vineyards** / This flagship wine is produced from selections of the harvest from five of the finest vineyards of the estate, all located near the fifteenth century windmill at the heart of the Moulin-à-Vent appellation. The altitude is between 240-280 meters (787-918 feet) with a predominantly southeastern exposure.

- 1) le Moulin-à-Vent: the most emblematic terroir located around the historical windmill; relatively flat with an eastern exposure
- 2) la Rochelle: eastern exposure, veins of red iron oxides coming through; old vines, 60+ years old
- 3) la Roche: terroir rich of iron oxide
- 4) les Thorins: southern exposure
- 5) les Caves: shallow soils with an eastern exposure; very old vines 70+ years old

**Vine Age** / average age of 40 to 80 years

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

**Viticulture** / Organic cultivation without official certification; natural soil amendments, manual weed control and integrated pest management; gobelet pruning and trellising

**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** / 20% 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; 100% indigenous yeast

**Ageing** / Aged 18 months with 40% in oak and 60% in stainless steel tanks; French oak 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

**Alcohol** / 13.5%

**Cellaring Potential** / 5-10 years, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.

**Tasting Notes** / A handsome, deep red color with purple tints and lovely aromas, with perfectly mature red and black fruit, hints of spice and floral notes of rose, peony and violet. Good body with fine tannins and good length. Rich, opulent and complex, finishing on a spicy note.

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