



CHÂTEAU DU MOULIN·À·VENT

2017 CHAMP DE COUR



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.

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 (15 hl/ha). The wines are concentrated, dense, spicy and powerful.

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 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 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 / Deep granitic soils, rich with clay

Vine Age / 35-year old vines

Vine Density / 10,000 vines/hectare (4,047 vines/acre)

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 / 15 hectoliters per hectare. 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% 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

Aging / 12 months, 100% French oak barrels then 4 months in stainless steel tank before bottling, medium toast; oak chosen from the Allier 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 / 13.0%

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