

CHÂTEAU DU MOULIN-À-VENT

2017 MOULIN-À-VENT



EDOUARD & JEAN-JACQUES
PARINET



"Revealing notes of sweet berry fruit, espresso roast, smoke, candied peel and plums, framed by a touch of oak spice and vanillin, the 2017 Moulin-à-Vent is medium to full-bodied, fleshy and layered, with a fine but firm chassis of tannin and a delicately wood-inflected finish. This is an elegant middleweight from the Château du Moulin-à-Vent that should come into its own after a year or two in the cellar."

– William Kelley, August 2019

ABOUT THE WINERY

Located in the southernmost tip of the Burgundy region, Moulin-à-Vent was one of the first appellations awarded AOC status in 1936. Château du Moulin-à-Vent, named for the 500-year-old stone windmill atop the hill of Les Thorins, dates back to 1732, when it was called Château des Thorins. Today, the estate encompasses 37 hectares (91.4 acres) planted to Gamay Noir averaging 40 years in age. The underlying granite soil is rich in iron oxide, copper and manganese, which may account for the wines' aging potential. Since 2009, under the new ownership of the Parinet family, investment in the winemaking facilities and the vineyards has resulted in plot-specific signature wines expressing the individual characteristics of each exceptional terroir.

ABOUT THE WINE

This flagship wine is produced from selections of the harvest from three top terroirs of Moulin-à-Vent, all located at the heart of the appellation. The altitude is between 240-280 meters (787-918 feet) with a predominantly southeastern exposure:

- 1) "Les Thorins", iconic and central terroir of the appellation, facing South
- 2) "Le Moulin-à-Vent", iconic and central terroir of the appellation, facing East
- 3) "Aux Caves", soils rich with silica; 80 year old vines

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

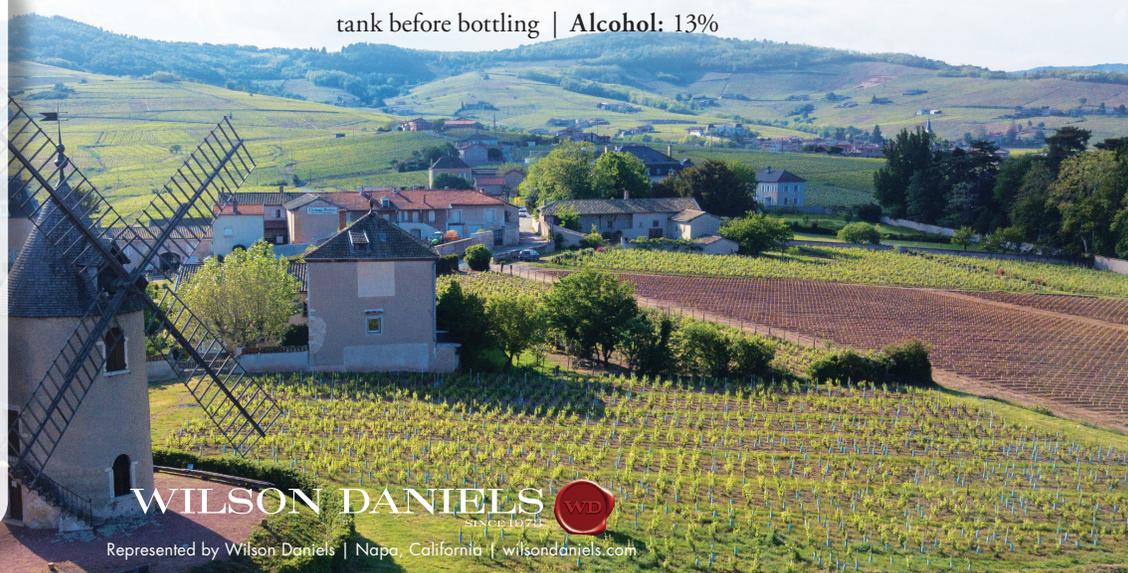
KEY SELLING POINTS

- Historic and leading producer focused only on the Moulin-à-Vent appellation
- Wines are made in the original style of the appellation, without the use of carbonic maceration
- Structure and complexity comparable to the Côte de Nuits or Northern Rhône wines

TECHNICAL DETAILS

Varietal Composition: 100% Gamay | **Vine Age:** Between 40 to 80 years old

Aging: 12 months in 20% used French oak, 50% new French oak, then 4 months in stainless steel tank before bottling | **Alcohol:** 13%



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