

CHÂTEAU DU MOULIN-À-VENT

2017 CHAMP DE COUR



EDOUARD & JEAN-JACQUES
PARINET



"Revealing aromas of cherries, dark berry fruit, candied peel and vanilla pod, it's full-bodied, layered and chewy, with firm tannins and an oak-inflected finish. There's clearly serious raw material here and thoughtful vitification, too, but I can't help feeling that the wine's fruit is somewhat surpassed on the palate by the supplemental oak phenolics."

– 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

Champ de Cour is located on a plateau between the hills of the windmill and Fleurie, with an eastern exposure. The thick granite surface rocks force the vine's roots to dig down deeply to seek their nutrients. The regions clay-rich soil contains an abundance of minerals, giving the wine its unique character. The powerful winds blowing on the appellation are habitual, keeping the vines dry and leading to smaller more concentrated berries. The nose is an explosion of red fruit, with roasted, spicy pepper and saffron notes. A full-bodied wine of considerable elegance, lively tannins and superb length, with a mineral finish.

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
- Champ de Cour has been recognized as a top climat since the 19th century
- Structure and complexity comparable to the Côte de Nuits or Northern Rhône wines

TECHNICAL DETAILS

Varietal Composition: 100% Gamay | **Vine Age:** 35 years old | **Aging Potential:** 9+ years

Aging: 12 months, 100% French oak barrels then 4 months in stainless steel tank before bottling |

Alcohol: 13%



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