

CHÂTEAU DU MOULIN·À·VENT

2014 MOULIN-À-VENT



EDOUARD & JEAN-JACQUES
PARINET



vinous

“The combination of fruit richness, bright acids and energy give the 2014 a sense of vitality that is impossible to miss. Sweet red berry fruit, bright acids, white pepper and mint all come alive in the glass. The 2014 really sizzles with energy and tension. Effusive and energetic, with terrific cut, the 2014 is compelling.”

– Antonio Galloni, October 2020

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 four 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*”, site of the windmill, soil of red clay and sand with southwestern exposure
- 2) “*Le Moulin-à-Vent*”, iconic and central terroir of the appellation, altered granite soil under a layer of sand, facing East
- 3) “*Aux Caves*”, soils rich with silica and red clay, the steepest slope of the Château terroirs; 80 year old vines
- 4) “*La Roche*”, eastern exposure, soil with high manganese content, 60+ 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:** 55 years on average

Aging: 40% aged 14 months in 350-liter French oak barrels (10% new); 60% aged 11 months in stainless steel | **Alcohol:** 13%



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