



CHÂTEAU DU MOULIN-À-VENT

2017 MOULIN-À-VENT



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.

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

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 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 three top terroirs of Moulin-à-Vent, 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) "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, with 80 year old vines

Vine Age / average age of 40 to 80+ years

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

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

Yields / 10 hectoliters per hectare. This is 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% 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

Aging / 20% in used French oak (50% once used; 50% twice used) then 4 months in stainless steel tank before bottling; 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 / 13.0%

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

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