



CHÂTEAU DU MOULIN-À-VENT

2018 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 / A cold and rainy winter led to a warm and dry summer. The first quarter of 2018 was the most humid since 1964. As a consequence, mildew spread fast, but in May and June, sunny conditions dispersed the humidity. “La fleur a coulé” meaning that the clusters were long, loose and with millerandage: the fruit was small and concentrated. Juice is rich and powerful, very specific to the 2018 vintage. The heavy rains in the first quarter of the year enabled good development of the plant. More elegant than 2015, the 2018 will be a powerful one.

Terroir / Champ de Cour is located on a slight slope between the hills of the windmill and of Fleurie, with an eastern exposure, sheltered from the winds. 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.

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.

Yields / 34 hectoliters per hectare (less than 2 tons per acre)

Harvest / Manual harvest from August 31 – September 10, in small 30-liter containers; two sorting table positioned before the destemmer.

Vinification / 70% 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.

Ageing / 12 months; 20% French oak barrels, 80% stainless steel, then six months in stainless steel tank before bottling, oak chosen from the Allier and Vosges forests.

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.

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