



CHÂTEAU DU MOULIN-À-VENT

2018 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 / 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 / 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 / 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 / 60% 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 / 18 months; 20% French oak, 80% stainless steel; oak chosen from the Allier and Vosges forests

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.