



1732

CHÂTEAU DU MOULIN-À-VENT

2019 CLOS DE LONDRES, MOULIN-À-VENT



Vintage Report / A very sunny, very positive vintage. Frost in early April as well as summer heatwaves led to low yields. Harvest took place later than usually. Overall, balanced and aromatic fine wines were produced.

Varietal / 100% Gamay Noir

Vineyard / This wine is produced from a very specific clos of .56 hectares (1.38 acres) facing the château. The microclimate was identified 250 years ago by Madame Philiberte Pommier as exceptional, producing long-lived wines with distinctive characteristics. The weathered granite soils are sandy and thin, enriched by mineral nutrients within a granite bedrock with seams of manganese, copper, iron and other metallic oxides. The region's frequently blowing winds have a positive effect on the maturity and concentration of the grapes.

Viticulture / Lutte raisonnée (“reasoned protection”): natural soil amendments, manual weed control and integrated pest management

Vine Age / 40-year old vines

Vine Density / 10,000 vines/hectare

Yields / 30 hectoliters per hectare (Normal yields in the region are 45-50 hl/ha, while the maximum authorized is 52 hl/ha.)

Harvest / Manual harvest from September 11 – September 18, in small 30-liter containers; two sorting tables positioned before the destemmer.

Vinification / 65% 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

Aging / 17 months in barrels, medium toast; 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%

Cellaring Potential / 15+ years: excellent cellaring potential, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.

Food pairings / Rib of beef, white rind cheese, red fruit tarts

History / In 1862, at the age of 99, Madame Philiberte Pommier showed the wines of Château du Moulin-à-Vent at the Universal Exhibition of London. The cuvées she showcased were 1853, 1854, 1856. On this occasion she won the gold medal for “Vins du Mâconnais.” As a commemorative to this dynamic pioneer and her enthusiasm for well-aged wines, the Parinet family decided to produce this cuvée (“Clos of London”) only during the top vintages — 2009, 2011, 2014, 2015, 2018 and 2019 being the latest release.

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.

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