



CHÂTEAU DU MOULIN-À-VENT

2019 LES VÉRILLATS, MOULIN-À-VENT



Tasting Notes / Les Vérillats has a deep red color with an intense nose of black fruit, unusual for the appellation. The mouth is full and supple, with a delicious smoothness balanced by the freshness of the fruit and spices.

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.

Terroir / Les Vérillats is one of the earliest delineated terroirs of Moulin-à-Vent. Located above the windmill, on the top of the appellation, it has an eastern exposure with a panoramic view. The granite soil is exceptionally sandy—atypical for a great terroir of this appellation—60 cm deep and well-drained. It is layered over a bedrock of pink granite that is rich in iron oxide, copper and manganese. The vineyard lies in the corridor of drying winds that exert a positive effect on the maturation and concentration of the grapes.

Varietal / 100% Gamay Noir

Vineyard / 'Les Vérillats' stand at the very top of an old granitic mount at 280 meters high (918 feet). The topsoils there are very thin (approx. 60cm) and trellis stakes cannot always be fully anchored. There are specific granitic soils (gorrhe), laying over deeper soils rich in manganese and metallic oxides.

Vineyard Size / 4.4 hectares (10.9 acres)

Vine Age / 65-year old, small, compact 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 / 25 hectoliters per hectare (less than 2 tons per acre)

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

Vinification / 30% 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.

Aging / 12 months; 30% French oak, 70% stainless steel; oak chosen from the Allier and Vosges forests

Alcohol / 13%

Cellaring Potential / 7+ years, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.

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