



## CHÂTEAU DU MOULIN-À-VENT

### 2019 LA ROCHELLE



**Tasting Notes** / Aromas of violets and ripe red fruits open to a palate of black plum, juicy cherry and concentrated spice. A gamay with powerful tannins to carry this wine through years of elegant aging.

**Vintage Report** / Very good vintage, very sunny. The frost (during the night of 3 to 4 April) and summer heatwaves led to a low yield. Quite late vintage. Balanced, fine and aromatic wines.

**Terroir** / Specific type of granite soil (“gorrhe”) overlays the deeper soils that are rich in manganese and metallic oxides. The powerful winds blowing through this appellation have a positive impact on the maturation and concentration of the grapes.

**Varietal** / 100% Gamay Noir

**Vineyard** / La Rochelle is a circular vineyard located on the southern slope of the Vérillats hill, directly in the wind corridor. It is south exposed and the slope is of 8%. The soil combines granitic sands in surface and clay in the underlayer.

**Vineyard Size** / 4.218 hectares (10.43 acres)

**Soils** / Granitic sands, deeper than the Vérillats

**Orientation** / South exposure; this terroir is in the wind corridor

**Vine Age** / 80+ 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** / 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 table positioned before the destemmer.

**Vinification** / 75% 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 barrels, 70% stainless steel, then six months in stainless steel tank before bottling, oak chosen from the Allier and Vosges forests.

**Alcohol** / 13.0%

**Cellaring Potential** / 6+ years, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.