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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.