

CHÂTEAU DU MOULINAVENT

2020 Château du Moulin-à-Vent, Moulin-à-Vent



Vintage Report / Very good and sunny vintage. Harvest was early, and long due to the heterogeneity of maturity of the terroirs.

Terroir / Selection of top 3 terroirs of Moulin-à-Vent:

- I) "Les Thorins", iconic and central terroir of the appellation, facing South
- 2) "Le Moulin-à-Vent", iconic and central terroir of the appellation
- 3) "Aux Caves", shallow soils rich with silica, with 80 year old vines

Varietal / 100% Gamay Noir

Vine Age / 60 years

Vine Density / From 10,000 - 12,000 vines/hectare

Viticulture / Organic cultivation without official certification; natural soil amendments, manual weed control and integrated pest management; gobelet pruning and trellising

Yields / 40 hectoliters per hectare

Harvest / Manual harvest from August 20 – September 8, in small 30-liter containers; two sorting tables positioned before the destemmer. 80% destemmed

Vinification / Traditional vinification without sulphites: one pumping over per day and a punching down during fermentation to release extra juice (and get a homogeneous pumping over.) Low fermentation temperatures (max 25°C) and average whole bunch rate of 35%. Total duration, from 15 to 18 days.

Aging / 25% oak aged, 75% in stainless-steel tanks for 18 months

Alcohol / 13.0%

Total Acidity / 3.7 g/L

pH/3.44

Bottling Date / March 22, 2022

Tasting Notes / On the nose, this sunny vintage cuvée expresses notes of cherry and violet. On the palate, the wine is energetic and powerful, expressing the freshness of the terroir. It can sometimes seem more closed when just opened, proof of great aging potential.