



CHÂTEAU DU MOULIN-À-VENT

2020 LA ROCHELLE, 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 / Exclusively from the terroir 'la Rochelle': 4,218 ha, below the neighboring terroir 'les Vérillats', on the top of the appellation at 280m in altitude, 'la Rochelle' is located on the top part of the Vérillats mount south slope. Deep granitic soils, rich with clay, This terroir is in a windy corridor, due to its southern exposure.

Varietal / 100% Gamay Noir

Vine Age / 80+ years

Vine Density / From 10,000 - 12,500 vines/hectare

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

Yields / 25 hectoliters per hectare

Harvest / Manual harvest from August 20 – September 8, in small 30-liter containers; two sorting tables positioned before the destemmer. 60% 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 is 15 to 18 days.

Aging / 30% oak aged, 70% 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 / The nose is mineral, with aromas of ripe cherries announcing a structured and elegant wine. The silky tannins give roundness to the wine which finishes on a granitic note. A wine with great aging potential.

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