

## Château du Moulin:à:Vent

## 2020 Les Vérillats, 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 'les Vérillats': 4,418 ha, is located on the top of one of the granitic mounts in Moulin-à-Vent, 300m in altitude, neighboring the terroir 'la Rochelle'. The soil consists of 60cm of granitic porous sands which lays over the source rock. This terroir is in the winds corridor with an eastern exposure,

Varietal / 100% Gamay Noir

Vine Age / 70 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. 25% 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.

 $\mathbf{Aging} \, \mathbf{/} \, 25\%$  oak aged, 75% in stainless-steel tanks for I8 months

Alcohol / 13.0%

Total Acidity / 3.7 g/L

pH/3.44

Bottling Date / March 22, 2022

Tasting Notes / On the nose, aromas of cherry add up to touches of gentian. On the palate, delicate aromas of sage and white pepper develop, and the finish reveals a certain granitic freshness.