



CHÂTEAU DU MOULIN·À·VENT

2013 CHÂTEAU DU MOULIN-À-VENT, MOULIN-À-VENT



WINERY

Located in the southernmost tip of the Burgundy region, Moulin-à-Vent was one of the first appellations awarded AOC status in 1936. Chateau du Moulin-à-Vent, named for the 300-year-old stone windmill atop the hill of Les Thorins, dates back to 1732, when it was called Chateau des Thorins.

WINE

This is a blend of the Château's top three sites: Moulin-à-Vent, 'Les Thorins' and 'Les Caves'. Delicious ripe red fruit, great structure and lift, it showcases the cru of Moulin-à-Vent in a glass.

VINEYARDS

This flagship wine is produced from selections of the harvest from three top terroirs of Moulin-à-Vent, all located near the fifteenth century windmill at the heart of the Moulin-à-Vent appellation. The altitude is between 240-280 meters (787-918 feet) with a predominantly southeastern exposure.

VINTAGE NOTES

The vintage of this wine was excellent as the maturation period was long and cold in September. The result is a powerful and lively wine with good acidity.

WINEMAKING

100% destemmed; 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; 21 days extraction to bring out the full potential of the terroirs; 100% indigenous yeast.

TASTING NOTES

A handsome, deep red color with purple tints and lovely aromas, with perfectly mature red and black fruit, hints of spice and floral notes of rose, peony and violet. Good body with fine tannins and good length. Rich, opulent and complex, finishing on a spicy note.

VINEYARD

Region:	Bourgogne
Appellation:	Moulin-à-Vent
Soil:	Granite soil - rich in iron oxide, copper and manganese
Age/Exposure:	40-80 years old "Le Moulin-à-Vent": Eastern exposure "La Roche": Eastern exposure "Les Thorins": Southern exposure "Les Caves": Eastern exposure
Vine Density:	From 10,000 - 12,000 vines/hectare
Eco-Practices:	Sustainable; Organic cultivation without official certification

WINEMAKING

Varietals:	100% Gamay Noir (80% de-stemmed)
Aging:	80% stainless steel vats, 20% oak aged (20% new oak; 80% one time used barrel); French oak from the Allier and Vosges forests. Aged for 11 months in total.

TECHNICAL DETAILS

Yeast:	Indigenous yeast
Alcohol:	13%