



## CHÂTEAU DU MOULIN-À-VENT

### 2020 COUVENT DES THORINS, 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

A blend of three of the best parcels from the Moulin-à-Vent property. Strong winds are habitual in the area, blowing routinely on the vines, keeping them dry and leading to smaller more concentrated berries. An immediate pleasure, this wine is ready to drink now.

#### VINEYARDS

The Thorins is historically the most famous climat of the appellation and the commune within Moulin-à-Vent, Romanèche-Thorins, was even named in honor of it.

#### VINTAGE NOTES

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

#### WINEMAKING

50% destemmed. 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.

#### TASTING NOTES

The nose expresses strawberry, as well as spicy and peppery notes. On the palate, tannins structure the wine, which retains a minty freshness.



#### VINEYARD

Region:	Bourgogne
Appellation:	Moulin-à-Vent
Soil:	Granite soil - rich in iron oxide, copper and manganese
Age/Exposure:	50 years old
Vine Density:	From 10,000 - 12,500 vines/hectare
Eco-Practices:	Sustainable; Organic cultivation without official certification

#### WINEMAKING

Varietals:	100% Gamay Noir
Aging:	85% stainless-steel tanks, 15% oak aged for 17 months

#### TECHNICAL DETAILS

Alcohol:	13%
Total Acidity:	3.7 g/L
pH:	3.44