



CHÂTEAU DU MOULIN-À-VENT

2021 CHÂTEAU DU MOULIN-À-VENT, 'CLOS DE LONDRES'

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

These wines are crafted in the traditional style of the region, without utilizing carbonic maceration. They offer a level of structure and complexity that is on par with the wines from Côte de Nuits or Northern Rhône.

VINEYARDS

'La Clos de Londres' is produced from a very specific clos of .56 hectares (1.38 acres) facing the chateau. The microclimate was identified 250 years ago by Madame Philiberte Pommier as exceptional, producing long-lived wines with distinctive characteristics. The weathered granite soils are sandy and thin, enriched by mineral nutrients within a granite bedrock with seams of manganese, copper, iron and other metallic oxides. The region's frequently blowing winds have a positive effect on the maturity and concentration of the grapes.

VINTAGE NOTES

A late year with varying levels of ripeness and low yields caused by spring frost and humidity. Gradual but successful ripening on granitic soils.

WINEMAKING

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). Total duration, from 15 to 18 days.

TASTING NOTES

A handsome, deep red color with purple tints and lovely aromas, with perfectly mature red and black fruit, bitter cocoa, 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, AOC
Soil:	Granite soil - rich in iron oxide and manganese
Age/Exposure:	50 year-old vines Southeast facing slopes
Vine Density:	From 10,000 - 12,500 vines/hectare
Eco-Practices:	Sustainable; Organic cultivation without official certification

WINEMAKING

Varietals:	100% Gamay Noir (90% de-stemmed)
Aging:	9 months in 70% French oak, (no new), then 9 months in stainless steel tank before bottling

TECHNICAL DETAILS

Alcohol:	13%
Total Acidity:	3.22 g/L
pH:	3.61