



## CHÂTEAU DU MOULIN-À-VENT

### 2021 'COUVENT DES THORINS'

#### 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

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) and average whole bunch rate of 65%. Total duration, from 15 to 18 days.

#### TASTING NOTES

The Couvent des Thorins has a light, slightly earthy aroma; medium-body, with smooth ripe tannins and a flavorful palate of fresh dark fruits. The scent reveals hints of strawberry, spices, and pepper. On the palate, the tannins give structure to the wine, providing enjoyable flavors of red cherry, and maintaining a refreshing minty finish.



#### VINEYARD

Region:	Bourgogne
Appellation:	Moulin-à-Vent, AOC
Soil:	Granite soil
Age:	50 year-old vines
Vine Density:	From 10,000 - 12,500 vines/hectare
Eco-Practices:	Sustainable; Organic cultivation without official certification

#### WINEMAKING

Varietals:	100% Gamay Noir
Aging:	100% Stainless Steel

#### TECHNICAL DETAILS

Alcohol:	13%
Total Acidity:	3.54 g/L
pH:	3.49