



CHÂTEAU DU MOULIN·À·VENT

2021 CHÂTEAU DU MOULIN-À-VENT, 'LES VÉRILLATS'

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

'Les Vérillats' stand at the very top of an old granitic mount at 280 meters high (918 feet). The topsoils there are very thin (approx. 60cm) and trellis stakes cannot always be fully anchored. There are specific granitic soils (gorrhe), laying over deeper soils rich in manganese and metallic oxides.

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 35%. Total duration, from 15 to 18 days.

TASTING NOTES

Les Vérillats has a deep red color with an intense nose of black fruit, unusual for the appellation. The mouth is full and supple, with a delicious smoothness balanced by the freshness of the fruit and spices.



VINEYARD

Region:	Bourgogne
Appellation:	Moulin-à-Vent, AOC
Soil:	Granite soil - rich in iron oxide and manganese
Age/Exposure:	70 year-old vines Eastern exposure
Vine Density:	From 10,000 - 12,500 vines/hectare
Eco-Practices:	Sustainable; Organic cultivation without official certification

WINEMAKING

Varietals:	100% Gamay Noir (50% de-stemmed)
Aging:	9 months in 50% French oak, (no new), then 9 months in stainless steel tank before bottling

TECHNICAL DETAILS

Alcohol:	13%
Total Acidity:	3.24 g/L
pH:	3.59