



1732

CHÂTEAU DU
MOULIN-À-VENT

CELEBRATING 100 YEARS

1924 - 2024



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1924 | MOULIN·À·VENT |



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MOULIN·À·VENT



1732

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MOULIN-À-VENT

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**CELEBRATING 100 YEARS:
THE PAST, PRESENT, AND FUTURE
OF MOULIN-À-VENT**

On April 17, 1924, the Appellation d’Orgine (AO) Moulin-à-Vent was created by the vigneron from the two villages of Romanèche and Thorins to counter fraud induced by the growing reputation of Moulin-à-Vent. Twelve years before being awarded AOC status, the newly born AO was thus one of the very first to be created in France and naturally had to bear the name of the historic and symbolic windmill.

Before this judiciary was granted, the wine was either called ‘Romanèche’ for the grapes sourced at the base of the windmill hill, or the wine of ‘Les Thorins’ for the grapes coming from the granite, sandy, and silica-rich vineyards. The latter was famed as the Grand Cru of the village of Romanèche, which is why it became Romanèche-Thorins in 1872—following the same evolution as Gevrey, Puligny, or Chambolle with Chambertin, Montrachet, and Musigny.

Château du Moulin-à-Vent, named for the 500-year-old stone windmill atop the hill of Les Thorins, dates back to 1732. Today, the estate encompasses 37 hectares of the appellation’s finest climats, planted to Gamay Noir averaging 40 years in age. Since the Parinet family assumed ownership of the estate in 2009, with Edouard Parinet now at the helm, the family has made considerable investments across the winery and vineyards, including the replanting of 70,000 vines and a move toward producing single vineyard cuvées.

“Time is the best ally for the vine and wine. Château du Moulin-à-Vent has reaped the benefits of time for the last 100 years, and even since 1732.”

– Edouard Parinet, Château du Moulin-à-Vent



Edouard Parinet, Proprietor

PLAN

PROPRIÉTÉ JULIEN DAMOY

SUR ROMANÈCHE-THORINS et CHÉNAS

CRŪ CLASSÉ "MOULIN À VENT"

Quantité totale en litres

à l'usage de

Paris

1927

Contenance totale: 50.25.26

100 *Quantité totale*
100 *Quantité par hectare*
100 *Quantité par hectare*
100 *Quantité par hectare*
100 *Quantité par hectare*

HISTORY

IInd & IIIrd

Century: First vines planted in Romanesca (“Little Rome” in Latin), the former name of Romanèche-Thorins, the village where Château du Moulin-à-Vent is located today

XVth

Century: Construction of the windmill on what is today’s estate

1732: The winery became known as Château des Thorins for the hamlet on which it is located

1862: Mme. Philiberte Pommier (1763-1862) brought fame to the estate with the 1854 vintage, which was awarded gold medal at the Universal Exhibition in London

1872: Romanèche became Romanèche-Thorins, adding the name of its grand cru from les Thorins. Similarly, In 1847 Gevrey became Gevrey-Chambertin

1911: Château des Thorins wines sell for more than Hermitage, Côte-Rôtie and Meursault Premier Cru

1924: Château des Thorins is renamed Château du Moulin-à-Vent, and becomes the referent domain for the appellation

1936: Moulin-à-Vent became one of the first appellations to be granted AOC, as well as La Tâche, Chambolle-Musigny and Gevrey-Chambertin

1980-2000s: Previous owner did little bottling, most wine was sold directly from the estate

2009: Parinet family purchased the estate and made significant improvements:

- 70,000 vines planted
- Modernization of the winery and production methods
- Development of a commercial network in France and abroad

2014: Château du Moulin-à-Vent joins the Wilson Daniels family

BIOGRAPHIES

EDOUARD PARINET

Proprietor

Vintaged 1984, Edouard joined his father in the estate in 2011 and is now the face of the Château. In 2012 he completed the acreage of the château with some new vineyards of la Rochelle and also found some white sources in 2016 with the acquisition of Domaine du Roc des Boutires. Since 2011, Edouard has developed a whole new distribution network for the estate. These are now 150.000 bottles that are shipped each year in more than 20 different countries.

His knowledge and passion for wine is limitless and his blind tasting ability is very serious. He is also one of the most notable collector of back vintage Moulin-à-Vent wines.

BRICE LAFFOND

Winemaker

Born in Champagne in 1988, Brice is the son and grandson of winegrowers.

He grew up in the upper Limoux valley, where he worked on his family's organic estate with his parents from 2000 to 2010. After closely studying the land and plants, he obtained his oenology diploma in Montpellier in 2012.

In 2010, he completed his first internship at Château Mouton Rothschild: among his assignments, the most interesting was that of monitoring experimentation on plant material and massal selection. This was followed in 2011 by a viticulture and vinification internship at Domaine Faiveley, Mercurey, where he met Bernard Hervet, consulting oenologist, who put his trust in him and sent him to Spring Mountain Vineyard (Napa, California) in 2012 to manage the harvest alongside Patrick Léon. He then left for New Zealand for his final internship in 2013, at Giesen, where he contributed to the vinification of red and white parcel wines.

Back in France, he moved to Beaujolais in July 2013, on the eve of the harvest at Château du Moulin-à-Vent. For 11 years now, he has been working close to the vineyards to understand the nuances of the terroirs and the wines they produce. With patience, lucidity and conviction, he interprets the Gamay grape harvest after harvest, and builds the vineyard of tomorrow.



Edouard Parinet, Proprietor



Brice Laffond, Winemaker



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Brice Laffond, Winemaker | Jean-Jacques Parinet, Proprietor | Edouard Parinet, Proprietor

VINEYARDS

Château du Moulin-à-Vent encompasses 37 hectares (91.43 acres) of vineyards containing the finest terroirs of the appellation. Each plot has its own distinctive identity and characteristics that are expressed in the individual wines. The soils are mainly granitic and vary with the geological stratum, with a high concentration of manganese, copper and iron oxide. Seams of manganese in the granite bedrock are thought to be responsible for the remarkable ageability of these wines. East-facing, over-looking the Saône River valley, the appellation contains the finest slopes of the region and enjoys maximum sun exposure, along with frequent drying winds which create a hygienic environment and concentrate the grapes that are planted on the steepest terroirs, such as Les Vérillats and La Rochelle.

The Gamay Noir vines, which average 40 years in age — with some vines reaching 80 years — are planted with a density of 10,000 or more vines per hectare (4,047 vines per acre). Since 2009, when the Parinet family purchased the property, 70,000 vines have been replanted. Yields are very low, between 16 to 32 hectoliters per hectare (1.18 and 2.37 tons per acre), whereas normal yields for the region are between 45 and 50 hectoliters per hectare (3.33 and 3.70 tons per acre. The maximum authorized yield is 52 hectoliters per hectare or 3.85 tons per acre.)

The vines are trellised with goblet (bush) pruning and are manually debudded to encourage optimum maturity and concentration. The trellised plots are managed to maximize leaf exposure and photosynthesis, or conversely, to minimize extreme weather conditions. Securing the organic certification starting with the 2024 vintage, the family does not use any chemicals and instead focus their efforts on natural soil amendments, manual weed control and integrated pest management. The objective is to preserve the biodiversity and natural balance of the soils as much as possible and to encourage deep-rooted vines, while still harvesting (albeit in minuscule quantities) healthy, terroir-driven fruit.





2021 VINTAGE REPORT

Warm and sunny weather at the beginning of the year led to a typical bud burst around the 5th of April. Winter was mild, but the second quarter was unusually cold and rainy. A memorable frost impacted 70% of the vines on the night of April 8th. Due to cold months in April and May, flowering took place later than usual on June 9th. The first two weeks of June were particularly warm, and shortened the flowering time to 7 days, instead of the average 9. July was cold and very rainy, giving berries a high acid content. Ripening started later than average, around the 4th of August. August was dry and quite cold, but thankfully, a heat wave in mid-August and summer-like weather in September led the berries to great ripeness. The mildness of the very last weeks led to a clear improvement of the vineyard's health. 2021 was a late vintage, but despite tiny yields, the quality is there!

VINIFICATION & AGING

At Château du Moulin-à-Vent, the grapes are selectively hand-harvested and transported immediately to the winery in small containers to prevent crushing of the grape clusters and to avoid pre-oxidation of the juice. Every precaution is taken to ensure the grapes arrive at the press whole and unbroken. The grapes are destemmed to prevent rough expressions of Gamay's primary aromas (pepper, exuberant fruit, dry tannins); the percentage of destemming depends upon each vintage. With some cuvées, cold pre-fermentation maceration is performed for greater extraction of color and flavor. Since the 2009 vintage, a cold/hot control system was installed that enables complete control of the temperature of each foudre (wooden tank) and stainless-steel tank. The extraction period varies, depending upon the vintage and terroir (or climat, as they are known throughout Bourgogne), from 21 to 28 days, with traditional extraction techniques employed (punching down and pumping over).

The wines are aged in the vaulted cellar of the château where the temperature is stable at 14 to 15 degrees Celsius (57 to 59 degrees Fahrenheit). Selection of the capacity, grain, toast and origin (from Taransaud and François Frères) of the barrels depends upon the vintage and the terroir. Barrel aging is on average 9-14 months; with 20 percent of the used barrels replaced each year, the average age of the barrels in the cellar is now 2.5 years. Oak aging induces natural micro-oxygenation which creates finer tannins.



SEVEN REMARKABLE TERROIRS

The wines of Château du Moulin-à-Vent owe their special character to the excellent quality of the terroirs within the estate. The vineyards are located in the center of the Moulin-à-Vent appellation and are planted around the château and windmill. The terroirs or climats are determined by very different soils and exposures which produce wines with very different characteristics. This is what makes the plot-specific crus so interesting. The following are the finest terroirs of the estate:

Les Vérillats

- 2.89 hectares (7.14 acres)
- Pink granite sand down to 30 centimeters (11.8 inches), then a layer of rock that the roots cannot penetrate. The grapes are harvested early.

Le Champ de Cour

- 3.20 hectares (7.90 acres)
- The most clay-dominated of the terroirs of Moulin-à-Vent (yellow and white clays). The plateau of Champ de Cour is located in the middle of the appellation and has a cool, mineral soil. South-eastern exposure.



Les Thorins

- 4.20 hectares (10.38 acres)
- Famed for being chosen by Louis XIV in the 17th century. This was the original name of the château; the hill of Thorins is the site of the windmill. Red clay and sand with a southwestern exposure.

Le Moulin-à-Vent

- 3.71 hectares (9.17 acres)
- Under a layer of sand, the roots can grow down through altered granite. Northern exposure. This plot includes the Clos du Château, which grow truly remarkable grapes.

Aux Caves

- 4.15 hectares (10.25 acres)
- The steepest slope of the Château terroirs, with red clay.

La Roche

- 0.63 hectare (1.56 hectares)
- A terroir renowned for its high manganese content.

La Rochelle

- 0.37 hectare (0.91 acres)
- A circle-shaped terroir, probably the warmest of the appellation, also very steep.







2021 COUVENT DES THORINS, MOULIN-À-VENT

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.

REGION:	Bourgogne
APPELLATION:	Moulin-à-Vent, AOC
SOIL:	Granite
VARIETALS:	100% Gamay Noir (65% whole cluster)
AGE:	50 year-old vines
VINIFICATION:	Traditional fermentation at low temperatures without sulphites: one pumping over per day and a punching down during fermentation to release extra juice. No use of carbonic maceration.
AGING:	100% stainless steel
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.

SINGLE-VINEYARD WINE



2021 CHÂTEAU DU MOULIN-À-VENT, MOULIN-À-VENT

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.

REGION:	Bourgogne
APPELLATION:	Moulin-à-Vent, AOC
SOIL:	Granite soil - rich in iron oxide, copper and manganese
VARIETALS:	100% Gamay Noir (20% whole cluster)
AGE:	60 year-old vines
VINIFICATION:	Traditional fermentation at low temperatures without sulphites: one pumping over per day and a punching down during fermentation to release extra juice. No use of carbonic maceration.
AGING:	9 months in 40% French oak barrels (no new oak), followed by 9 months blended in stainless steel tanks
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.

SINGLE-VINEYARD WINE



2021 CHÂTEAU DU MOULIN-À-VENT, 'CHAMP DE COUR'

Champ de Cour is located on a slight slope between the hills of the windmill and of Fleurie, with an eastern exposure, sheltered from the winds. The granite surface rocks force the roots to dig down deeply to seek their nutrients. Its clay-rich soil contains five minerals, giving the wine its unique character.

- REGION:** Bourgogne
- APPELLATION:** Moulin-à-Vent, AOC
- SOIL:** Deep granitic soils, rich with clay
- VARIETALS:** 100% Gamay Noir (20% whole cluster)
- AGE:** 50 year-old vines
- VINIFICATION:** Traditional fermentation at low temperatures without sulphites: one pumping over per day and a punching down during fermentation to release extra juice. No use of carbonic maceration.
- AGING:** 9 months in 40% French oak barrels (no new oak), followed by 9 months in stainless steel tanks
- TASTING NOTES:** The deep red color of the wine offers the first hint of its massive concentration. The nose is an explosion of red fruit, such as kirsch and cherry, with roasted and spicy (pepper and saffron) notes. A full-bodied wine of considerable elegance, lively tannins and uperb length, with a mineral finish.

SINGLE-VINEYARD WINE



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

Les Verrillats is one of the earliest delineated terroirs of Moulin-à-Vent. Located above the windmill, on the top of the appellation, it has an eastern exposure with a panoramic view.

- REGION:** Bourgogne
- APPELLATION:** Moulin-à-Vent, AOC
- SOIL:** Granite soil - rich in iron oxide, copper and manganese
- VARIETALS:** 100% Gamay Noir (50% whole cluster)
- AGE:** 70 year-old vines
- VINIFICATION:** Traditional fermentation at low temperatures without sulphites: one pumping over per day and a punching down during fermentation to release extra juice. No use of carbonic maceration.
- AGING:** 9 months in 50% French oak barrels (no new oak), followed by 9 months in stainless steel tanks
- TASTING NOTES:** Les Verrillats 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.

SINGLE-VINEYARD WINE



2021 CHÂTEAU DU MOULIN-À-VENT, 'LA ROCHELLE'

This is sourced from arguably the top single vineyard in the appellation. It sits at 280m in altitude with vines that are over 80 years old. The low-yielding vines create intensely concentrated wines that have serious aging potential.

- REGION:** Bourgogne
- APPELLATION:** Moulin-à-Vent, AOC
- SOIL:** Granite soil - rich in iron oxide and manganese
- VARIETALS:** 100% Gamay Noir (70% whole cluster)
- AGE:** 80+ year-old vines
- VINIFICATION:** Traditional fermentation at low temperatures without sulphites: one pumping over per day and a punching down during fermentation to release extra juice. No use of carbonic maceration.
- AGING:** 9 months in 50% French oak barrels (no new oak), followed by 9 months in stainless steel tanks
- TASTING NOTES:** Aromas of violets and ripe red fruits. On the palate, you'll taste flavors of black plum, juicy cherry, and concentrated spice. There is also a more vegetal profile with aromas of sage and gentian, as well as hints of gunflint. Overall, the wine is massive, powerful, and has strong tannins.

SINGLE-VINEYARD WINE



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

This wine is produced from a very specific clos of .56 hectares (1.38 acres) facing the château. 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.

REGION: Bourgogne

APPELLATION: Moulin-à-Vent, AOC

SOIL: Granite soil - rich in iron oxide, copper and manganese

VARIETALS: 100% Gamay Noir (10% whole cluster)

AGE: 50 year-old vines

VINIFICATION: Traditional fermentation at low temperatures without sulphites: one pumping over per day and a punching down during fermentation to release extra juice. No use of carbonic maceration.

AGING: 9 months in 70% French oak barrels (no new oak), followed by 9 months in stainless steel tanks

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.

SINGLE-VINEYARD WINE



2021 CHÂTEAU DU MOULIN-À-VENT, 'LES GRANDS SAVARINS'

“Les Grands Savarins” is a small plot in the heart of the “Aux Caves” terroir within the wind corridor. A special type of granite soil (“gorrhe”) overlays the deeper soils that are rich in manganese and metallic oxides. The powerful winds blowing through this appellation have a positive impact on the maturation and concentration of the grapes.

- REGION:** Bourgogne
- APPELLATION:** Moulin-à-Vent, AOC
- SOIL:** Granite soil - rich in iron oxide, copper and manganese
- VARIETALS:** 100% Gamay Noir (50% whole cluster)
- AGE:** 70 year-old vines
- VINIFICATION:** Traditional fermentation at low temperatures without sulphites: one pumping over per day and a punching down during fermentation to release extra juice. No use of carbonic maceration.
- AGING:** 9 months in 70% French oak barrels (no new oak), followed by 9 months in stainless steel tanks
- TASTING NOTES:** Aromas and flavors of juicy red fruits such as cherry and blackberry lend nicely to the subtle white pepper notes. A wine with great minerality, structure and length.

A TESTAMENT TO FINELY AGED CRU BEAUJOLAIS

Andy Howard MW, Decanter:

October 2022

“The potential for top Moulin-à-Vent to age was demonstrated with the pouring of the [Château du Moulin-à-Vent] 1976 at lunch. I have been lucky enough to taste quite a few Bordeaux, Burgundy and Napa Valley wines from that decade but this seemed to be more vibrant, vivid in colour and more full of life than any other I can remember. A great testament to what can happen with careful cellaring, as well as the potential of this top Beaujolais cru to be considered alongside the finest Pinot noirs from a little further to the North.”

Neal Martin, Vinous:

May 2023

“Proprietor Edouard Parinet cracked open older bottles and their 1989 was spectacular. Gamay can occasionally wander towards Grenache territory with age and I would love to sneak [CMV 1989] into a vertical of Château Rayas.”

The 1989 Moulin-à-Vent is singing after 34 years. Some brick on the rim but very clear in color. The bouquet is divine with kirsch, sweet peppers, tangerine and light cedar scents. The palate is very well-balanced with impressive depth, a perfect line of acidity and a vibrant, lightly spiced finish that has a slightly mellifluous texture. It would outclass many that I have tasted from the Côte d'Or. Who said Beaujolais cannot age? Fabulous.”



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Edouard Parinet, Proprietor and Brice Laffond, Winemaker





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