# Moulin-à-Vent `Champ de Cour` 2014 Moulin-à-Vent, Beaujolais, France





### PRODUCER

The earliest writings referring to the site known today as Château du Moulin-à-Vent date back to 1732, when it was known as Château des Thorins. The property was purchased in 2009 by Jean -Jacques Parinet who invested heavily to revive the estate, with the aim of making the best Moulin-à-Vent. Jean-Jacques began by replanting 70,000 vines, moving to sustainable viticulture and investing in new French oak barrels.

#### VINEYARDS

Situated in the heart of the Moulin-a-Vent appellation, the Champ de Cour vineyard is 3.2 hectares and grows at the foot of a granitic hillside. The soils here are deep with more clay content, due to the erosion of granite over time. The vines have an average age of 40 years and are trellis trained.

### VINTAGE

The grapes were harvested on 11th September until 20th September. It was a very good vintage; the wines are very well balanced and representative of Moulin-à-Vent.

## VINIFICATION

The grapes were destemmed, crushed and cold soaked for two days prior to alcoholic fermentation, to give colour and perfume to the wine. Alcoholic fermentation with indigenous yeasts lasted for 21 days, with gentle punch downs to carefully extract colour and tannin. The wine was aged for 14 months in 350L French oak barrels from the Allier and Vosges forests, 10% new.

## **TASTING NOTES**

Deep ruby colour. The wine is tense, with a hint of menthol; it has a long finish. Complex and mineral.

Grape Varieties	100% Gamay
Winemaker	Brice Laffond
Closure	Natural Cork
ABV	13%
Acidity	5.53g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Carbon Neutral, Sustainable, Vegetarian, Vegan

