

Château du Moulin-à-Vent,
Moulin-à-Vent 2015
Moulin-à-Vent, Beaujolais, France



CHÂTEAU DU
MOULIN-À-VENT



Grape Varieties	100% Gamay
Winemaker	Brice Laffond
Closure	Natural Cork
ABV	13.5%
Acidity	3.62g/L
Notes	Carbon Neutral, Sustainable, Vegetarian, Vegan

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

Moulin-à-Vent translates as windmill in French. The grapes are sourced from vineyards which are situated in the heart of Moulin-à-Vent, in sight of the historic windmill after which the appellation is named. The vines are Gobelet trained, east-facing and situated at 200-350 metres above sea level. They grow on granitic and poor, sandy soils with vine age averaging 50 years.

VINTAGE

A warm June and July meant that the 2015 vintage started off well. Dry and sunny conditions in August caused a slight reduction in yields but cooler night time temperatures throughout the growing season helped the grapes to ripen slowly and retain their acidity. Strong southerly winds towards the end of August kept the grapes dry and helped to keep them free from fungal infection. Concentrated and healthy grapes were harvested quite early in comparison to recent vintages.

VINIFICATION

The Moulin-à-Vent is a blend of their five top sites: Moulin-à-Vent, 'La Rochelle', 'La Roche', 'Les Thorins' and 'Les Caves'. 85% of the grapes were destemmed and 15% were whole bunch pressed and cold soaked for three 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 prior to blending and bottling, with 40% of the blend in French oak from the Allier and Vosges forests and 60% in stainless steel tanks in order to retain freshness and perfume.

TASTING NOTES

This Gamay is vivid ruby in colour. The wine has a very aromatic nose, with notes of fresh red and black fruits. On the palate, this wine is well balanced with a medium body and supple tannins.

AWARDS

The Wine Merchant Top 100 2018, Wine Merchant Top 100 Winner
Sommelier Wine Awards 2018, Silver