

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	3.58g/L
Notes	Carbon Neutral, Sustainable, Vegetarian, Practising Biodynamic, Practising Organic, Vegan

PRODUCER

The history of Château du Moulin-à-Vent dates back to 1732, when it was previously known as Château des Thorins. Both the Château and the Beaujolais Cru take their name from the area's emblematic windmill, built in 1550 and still standing today. In 2009, Jean-Jacques Parinet and his son Edouard purchased the château and its vineyards. They have invested hugely in the estate and have revolutionised the approach in both the vineyards and the winery.

VINEYARDS

The Gamay for the 'Moulin-à-Vent' 2015 blend was sourced from three separate lieux-dits in the Moulin-à-Vent appellation: the east-northeast-facing 'Moulin-à-Vent' located just to the south of the famed windmill at 260 metres elevation; east-facing 'Aux Caves' which boasts 80-year-old vines planted on shallow granitic soils with a high silica content; and the iconic 'Les Thorins' - east-southeast-facing and, like 'Aux Caves', bordered by Fleurie to the west. The vines are Gobelet trained on wires 'en éventail', allowing trellising and better canopy management and are densely planted (10,000 to 14,000 vines per hectare). The vineyards have been farmed sustainably following organic practices since 2013 and all grapes are harvested by hand.

VINTAGE

The 2015 vintage in Moulin-à-Vent was characterised by warm and dry conditions throughout the growing season. June, July and August were all hotter than average and this accelerated the ripening process, but cool night time temperatures ensured that the grapes retained good levels of acidity. Brice and Edouard made the decision to begin the harvest earlier than usual on 27th August and all of the parcels were picked by 2nd September. Though yields were lower than usual, due to the hot and dry conditions, the quality of the grapes harvested was excellent. The smaller berries produced wines which are concentrated and powerful yet balanced and exceptionally age worthy.

VINIFICATION

The grapes were harvested by hand and brought to the winery. After a brief pre-fermentation maceration, fermentation took place in temperature-controlled stainless-steel tanks with 40% whole bunches and gentle pigeage at the beginning. Following fermentation, the wine was aged for 18 months. 80% of the blend was kept in stainless-steel, the remaining 20% was aged in used French oak barrels from the Tronçais forests. After the final blend was assembled it was gently fined and filtered before bottling. A recent library stock release, the 2015 has been ageing in the Château's historic, 16th-century vaulted cellars.

TASTING NOTES

Deep ruby in colour. The wine has a very expressive nose with pronounced notes of rich dark berry fruit, garrigue and herbal nuances. On the palate, the wine is structured with firm tannins. The complex and rich flavours are kept in balance and carried onto the lingering finish by a vibrant acidity.

AWARDS

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

