



CHÂTEAU DU MOULIN-À-VENT

LIBERTY WINES

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

Moulin-à-Vent, Beaujolais, France



Grape Varieties	100% Gamay
Winemaker	Brice Laffond
Closure	Natural Cork
ABV	13.5%
Acidity	3.62g/L
Bottle Sizes	75cl
Notes	Carbon Neutral, Sustainable, Vegan, Vegetarian

PRODUCER

Château du Moulin-à-Vent has 37 hectares including top single vineyards 'Champ du Cour' and 'La Rochelle'. The vines are densely planted at 9,000 vines per hectare and yields are low, between 20-35 hectolitres per hectare, versus the minimum requirements of 6,000 vines per hectare and yields of 56 hectolitres per hectare for wines of the Moulin-à-Vent appellation. Here Gamay is given the royal treatment and the resulting wines will develop and improve beautifully over time in the bottle. The wines are fermented in stainless steel tanks and then aged in French oak with sizes ranging from 228, 350 to 500 litres, depending on the wine.

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

SILVER - Sommelier Wine Awards 2018

WINE MERCHANT TOP 100 WINNER - The Wine Merchant Top 100 2018