



CHÂTEAU DU MOULIN-À-VENT

LIBERTY WINES

Château du Moulin-à-Vent, Moulin-à-Vent 2016

Moulin-à-Vent, Beaujolais, France



Grape Varieties	100% Gamay
Winemaker	Brice Laffond
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl
Notes	Vegan, Vegetarian, Practising Biodynamic

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

This growing season saw above average rainfall in spring causing high vine vigour and good water reserves in the soil. Flowering occurred later than normal and hail affected some of the vines. August was dry and hot but some timely rains in September meant the grapes were harvested later than normal between 20th and 26th September.

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'. 40% of the grapes were added to the fermentation as whole clusters and alcoholic fermentation lasted for 20 days. The wine was aged for 18 months prior to blending and bottling, with 20% of the blend in old French oak and 80% 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 blood orange, cherry and pepper. On the palate, this wine is well balanced with a medium body and hints of cherry and flint on the finish.