

Château du Moulin-à-Vent,  
**Moulin-à-Vent 2016**  
Moulin-à-Vent, Beaujolais, France



CHÂTEAU DU  
MOULIN-À-VENT



## 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

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.

Grape Varieties	<b>100% Gamay</b>
Winemaker	<b>Brice Laffond</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Notes	<b>Vegetarian, Practising Biodynamic, Vegan</b>