

Château du Moulin-à-Vent,  
**Moulin-à-Vent `La Rochelle` 2020**  
Moulin-à-Vent, Beaujolais, France



CHÂTEAU DU  
MOULIN-À-VENT



Grape Varieties	<b>100% Gamay</b>
Winemaker	<b>Brice Laffond</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Acidity	<b>3.7g/L</b>
Wine pH	<b>3.44</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>

## 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 La Rochelle vineyard is 4.2 hectares and is situated at the top of a hillside. The soils are more shallow than those of the Champ de Cours vineyard with a mixture of granite, sand, clay and elements of manganese and iron oxides. The vineyard is situated at 280 metres above sea level and benefits from cooling winds. The vines are 80 years old, and coupled with south facing exposure, this means that the resulting berries are small with beautiful concentration and finesse.

## VINTAGE

The 2020 vintage Beaujolais was favoured with excellent weather conditions. A mild, relatively dry winter and spring resulted in an early start to the growing season. Warm and very windy conditions during late spring and early summer helped to keep growing conditions healthy. July and August were exceptionally dry, with the biggest worry being grape sunburn and heat stress to the vines. By harvest, the berries were in pristine health, displaying complex ripe fruit flavours and aromas.

## VINIFICATION

Once at the winery, approximately 65% of the grapes were destemmed and the rest were left as whole clusters. Fermentation took place in stainless steel tanks with one pump-over per day. A third of the wine was then aged in used French oak barrels for 15 months, the remaining 70% was kept in stainless steel tanks. The wine was then blended before bottling.

## TASTING NOTES

This wine is bright violet in colour. On the nose, a powerful bouquet of cherry, flowers and spice alongside hints of sage and pepper. The palate opens with concentrated notes of bright blackberry, cherry and violets with mineral undertones. Elegant with fine-grained tannins, fresh acidity and an impressive long finish.