

Château du Moulin-à-Vent,  
**Moulin-à-Vent 2021**  
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>5.05g/L</b>
Wine pH	<b>3.56</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Practising Biodynamic, 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 Gamay for the 'Moulin-à-Vent' blend is 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; the east-facing 'La Roche' parcel immediately south of the 'Moulin-à-Vent' lieu dit; and the iconic 'Les Thorins' - east-southeast-facing and bordered by Fleurie to the west. The vines are Gobelet trained on wires 'en éventail', allowing trellising and better canopy management, and are on average 50 years old. The vineyards are farmed following both organic and biodynamic practices and will be officially certified organic from the 2024 vintage.

## VINTAGE

Spring frosts across Beaujolais in 2021 meant that yields were significantly reduced. Beautiful weather conditions in August, however, allowed the grapes to reach excellent levels of ripeness with bright aromatics and refreshing acidity. The harvest took place in late September. Though quantities were down, the quality of the grapes harvested was excellent and the wines of 2021 are defined by freshness and finesse.

## VINIFICATION

The grapes were harvested by hand and brought to the winery. Fermentation took place over a period of two weeks in stainless-steel tanks, using 35% whole bunch to add aromatic lift to the finished wine. The Château has gradually reduced its use of new oak, to allow the purity of fruit to shine through. The 2021 vintage is the first to be produced without any oak ageing, it was kept in stainless steel until the final blend was assembled and bottled.

## TASTING NOTES

Ruby red in colour, the Moulin-à-Vent 2021 has a vibrant aromatic nose, with notes of cherries and blueberries. The palate is round and balanced with firm yet ripe tannins and good structure. There is a marked minerality on the lingering finish.