

Château du Moulin-à-Vent,
Moulin-à-Vent `Champ de Cour` 2021
Moulin-à-Vent, Beaujolais, France



CHÂTEAU DU
MOULIN-À-VENT



Grape Varieties	100% Gamay
Winemaker	Brice Laffond
Closure	Natural Cork
ABV	13%
Acidity	5.08g/L
Wine pH	3.54
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Practising Biodynamic, Practising Organic, Vegan

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

Situated in the heart of the Moulin-à-Vent appellation, the 'Champ de Cour' vineyard is 3.2 hectares. Located at the foot of a granitic hillside, it is more sheltered from the prevailing winds. The vineyard sits at 220 metres above sea level and is east facing. Soils here are deep and granitic with a high clay content. The vines have an average age of 35 years and are trained on wires 'en éventail', allowing trellising and better canopy management. 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 three weeks in stainless-steel tanks, using 10% whole bunch to add aromatic lift to the finished wine. Following fermentation, 30% of the wine was transferred to French oak barrels for 12 months, with the remainder aged in stainless steel tanks.

TASTING NOTES

Bright red in colour, this wine reveals intense aromas of cherry and violets. The palate is lively, expressing the freshness of the vintage. The fine-grained tannins and crisp acidity lead into a long, elegant finish.