

Château du Moulin-à-Vent,  
**Moulin-à-Vent 2022**  
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>
Residual Sugar	<b>0.76g/L</b>
Acidity	<b>5.16g/L</b>
Wine pH	<b>3.59</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>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

The 2022 vintage in Beaujolais was generally a very warm year, reminiscent of 2015 and 2020. Yields were lower than usual due to frost issues in the spring. However, it was a case of quality over quantity, with a small harvest of exceptional fruit with great concentration of flavour. Harvest came early due to the hot weather.

## VINIFICATION

The grapes were harvested by hand and brought to the winery. Pump overs were carried out during cold pre-fermentation and at the end of fermentation to provide roundness and finesse to the wine. The wine was kept in stainless steel until the final blend was assembled and bottled.

## TASTING NOTES

Ruby red in colour, this wine 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 cracked-black-pepper tinge on the lingering finish.