



History

The appellation gets its name from the presence of an old windmill situated in the middle of the vineyard, which was used to mill grain until the mid 19th Century. The Moulin-A-Vent appellation stretches over the communes of Romaneche-Thorins and Chenas.

Origins

From a rigorous selection of a single domaine sourcing. The vineyard benefits from all exposures except the North.

Age of vines: 50 years

Yield: 52 hectolitres / hectare

The vines are pruned “en gobelet” with sustainable farming methods.

Grape varietals

Gamay noir. Black gamay with with juice.

Terroir

The soil of Moulin-A-Vent is fairly shallow, permeable and rich in mineral elements especially manganese. Composed of pink-coloured brittle granite.

Vinification and maturing

Handpicked on September 2017, the 6th, the Gamay grapes had exceptional concentration and were fully ripe.

Burgundy-style vinification, the grapes were 100% de-stemmed but not crushed, then placed in vat by gravity.

The fermentation maceration lasted 25 days with cap-punching, over-pumping and racking before pressing at the end of October.

The wine was then palced into 3 to 5 years old barrels for a 24 months ageing on its fine lees.

Bottling in December 2020 after a light filtration.
6 900 bottles produced.

Food and wine pairing

It is perfect with red meats, grilled, roasted or even marinated and strong cheeses.



Tasting notes

Intense ruby red colour.

Frank nose with silky mellow woody notes followed by pleasant and varied aromas of black fruits, spicy and floral, chocolate and roasted coffee notes.

Full-bodied on the palate with flavours of black fruit which echo the nose. Elegant hints of oak and real but velevety tannins showing an ample structure and a very nice length.

Serving suggestions

Best decanted and served at a temperature of 14° to 16°C. (57-60°F.) to discover the aromatic intensity of this wine.

Ageing potential

This wine can be kept for more than 5 years.

Vintage : 2018

January was mild, but February and March were cold. Then came April, which was hot, dry, and fairly sunny; and May, which was rainy with normal levels of sunshine. June was hot and stormy, but the vines remained miraculously healthy. Summer was very hot and dry.

Despite the drought and high temperatures, the vines withstood the weather very well.

Harvesting began on 27 August in the earlier zones, and on 13 September for later plots.

The 2018 vintage has early been described as incredible and aromatic, dominated by notes of black berries and raspberry, with a touch of spice, and remarkable structure and balance.