



## CHÂTEAU DU MOULIN-À-VENT

### 2010 CHÂTEAU DU MOULIN-À-VENT



**Vintage Report** / The finest wines of Moulin-à-Vent display strong, balanced and elegant breeding. Château du Moulin-à-Vent expresses this identity like no other. 2010 was a very fine vintage for the château; it is the second vintage of the Parinet family. The summer was cooler than 2009, resulting in more subtle wines of greater finesse. The wines show more freshness, elegance and acidity.

**Terroir** / Moulin-à-Vent's weathered granite soils are thin, with sandy pockets, enriched by high mineral nutrients and a granite bedrock with seams of manganese, copper, iron and other metallic oxides. The eastern and southern exposure of the vineyards maximizes ripening, while the region's frequently blowing winds increase the concentration of the grapes.

**Varietal** / 100% Gamay Noir

**Vineyards** / This flagship wine is produced from selections of the harvest from five of the finest vineyards of the estate:

- 1) le Moulin-à-Vent: the most emblematic terroir located around the historical windmill; relatively flat with an eastern exposure
- 2) la Rochelle: a circular-shaped, sloping terroir with a southern exposure, in the corridor of blowing winds; very old vines, 70+ years old
- 3) la Roche: eastern exposure, veins of red iron oxides coming through; old vines, 60+ years old
- 4) les Thorins: southern exposure
- 5) les Caves: shallow soils with an eastern exposure; very old vines, 70+ years old

**Viticulture** / Lutte raisonnée ("reasoned protection"): natural soil amendments, manual weed control and integrated pest management

**Vine Age** / 40- to 60-year old vines

**Vine Density** / 10,000 vines/hectare

**Yields** / 26 hectoliters per hectare (Normal yields in the region are 45 - 50 hl/ha, while the maximum authorized is 52 hl/ha.)

**Harvest** / Manual harvest from September 20 to September 29, in small 30-liter containers; sorting table positioned before the destemmer

**Vinification** / 100% destemmed; pumping-over during cold pre-fermentation soak and at the end of fermentation to increase roundness and finesse. Punching the cap at the beginning of fermentation; 21 days extraction to bring out the full potential of the terroirs

**Ageing** / 11 months in 40% aged barrels, 20% new wood, medium toast; French oak from the Allier and Vosges forests; excellent sourcing of oak from the top cooperers Taransaud and François Frères to bring out the wine's signature aromas and tannins

**Alcohol** / 13%

**Closure** / Spanish cork

**Cellaring Potential** / 7+ years: excellent cellaring potential, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.

**Tasting Notes** / A handsome, deep red color with purple tints and lovely aromas, with perfectly mature red and black fruit, hints of spice and floral notes of rose, peony and violet. Good body with fine tannins and good length. Rich, corpulent and complex, finishing on a spicy note.

**Food pairings** / Rib of beef, white rind cheese, red fruit tarts

**Suggested Retail** / \$38