



CHÂTEAU DU MOULIN-À-VENT

CHÂTEAU DU MOULIN-À-VENT 2011 CHAMP DE COUR



Vintage Report / 2011 was an exceptional vintage, with balanced and complex wines from the château's top terroirs. Champ de Cour is a plot-specific wine from the great Champ de Cour terroir, known for its superb expression of red fruit and its remarkable minerality.

Terroir / Champ de Cour is located on a plateau between the hills of the windmill and of Fleurie, with an eastern exposure. The granite surface rocks force the roots to dig down deeply to seek their nutrients. Its clay-rich soil contains five minerals, giving the wine its unique character. The vines are protected against inclement weather and, vintage after vintage, produce grapes of concentration and depth that give the wine its instantly recognizable intensity.

Varietal / 100% Gamay Noir

Vineyard Size / 3.4 hectares (8.4 acres)

Viticulture / Lutte raisonnée ("reasoned protection"): natural soil amendments, manual weed control and integrated pest management; thanks to the exceptionally clement weather, only five biological treatments of the vines were used this year.

Vine Age / 30-year old vines

Vine Density / 10,000 vines/hectare

Yields / 31 hectoliters per hectare (Normal yields in the region are 45 - 50 hl/ha, while the maximum authorized is 52 hl/ha.)

Harvest / Manual harvest lasting just one day, September 3, 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 / 17 months, 100% in French oak barrel, 20% new wood, medium toast; oak chosen from the Allier and Vosges forests; excellent sourcing of oak from the top coopers Taransaud and François Frères to bring out the wine's signature aromas and tannins; the origin, grain and toast intensity are chosen according to the characteristics of the vintage.

Alcohol / 13%

Closure / Spanish cork

Cellaring Potential / 9+ years, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.

Tasting Notes / The deep red color of the wine offers the first hint of its massive concentration. The nose is an explosion of red fruit, with roasted and spicy (pepper and saffron) notes. A full-bodied wine of considerable elegance, lively tannins and superb length, with a mineral finish.

Food pairings / Serve with wild game, monkfish, aged cheeses. Should be served slightly chilled, between 16°C and 18°C (61°F and 64°F).

Suggested Retail / \$58