



## CHÂTEAU DU MOULIN-À-VENT

### 2016 LA ROCHELLE



**Tasting Notes / 92pts** “Bright violet. Heady cherry, blue fruit and vanilla aromas show very good energy and a spicy accent that gains strength with air. Juicy and concentrated on the palate, offering powerful boysenberry and bitter cherry flavors and a sweetening touch of candied flowers. Closes supple, spicy and very long; youthful tannins frame the energetic dark fruit.”

—Josh Reynolds, *Vinous*, Dec 2017, for 2015

**Vintage Report** / 2016 is a good vintage. The wines are elegant and very balanced, representative of their terroirs.

**Terroir** / A specific type of granite soil (“gorrhe”) overlays the deeper soils that are rich in manganese and metallic oxides. The powerful winds blowing through this appellation have a decisive impact on the sanitary state of the vineyards and the maturation and concentration of the grapes.

**Varietal** / 100% Gamay Noir

**Vineyard** / La Rochelle is a circular vineyard located on the southern slope of the Vèrillats hill, directly in the wind corridor. It is south exposed and the slope is of 8%. The soil combines granitic sands in surface and clay in the underlayer.

**Vineyard Size** / 4.218 hectares (10.43 acres)

**Soils** / Granitic sands, deeper than the Vèrillats

**Orientation** / South exposure; this terroir is in the wind corridor

**Vine Age** / 80+ year old vines

**Vine Density** / 10,000 vines/hectare (4,047 vines/acre)

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

**Yields** / 20 hectoliters per hectare (Normal yields in the region are 45 - 50 hl/ha, while the maximum authorized is 52 hl/ha.) (1.48 tons per acre)

**Harvest** / Manual harvest from September 20–26, in small 30-liter containers; one sorting table positioned before the destemmer.

**Vinification** / 25% 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** / 12 months, 100% aged in oak, with 25% of new oak then 6 months in stainless steel tank before bottling; French oak 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.

**Alcohol** / 13.0%

**Cellaring Potential** / 6+ years, with gradual development over the years. Younger wines should be poured into a carafe one hour before serving.

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