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## CHÂTEAU DU MOULIN-À-VENT

2012 COUVENT DES THORINS  
MOULIN-À-VENT



**Vintage Report** / 2012 was a very challenging vintage because of the alternating rainy and sunny weather during the summer that resulted in uneven ripening and mixed maturation of the grapes. Yet thanks to the number of our vineyards (37 hectares in total), we selected carefully from the vines at harvest and then again on two sorting tables at the winery. As a consequence, yields were very low (just 16 hl/ha), but the fruit was beautiful and ripe. The wines of 2012 are precise and very tense; it is a vintage to be compared with 2010.

**Terroir** / This wine is sourced from the terroirs of la Delatte, les Rouchaux and les Maisonneuvesin, which are the lower areas of the Moulin-à-Vent appellation. These are terroirs which produce bigger berries with more freshness. Down in the valley between the mountains and the Saône River, the soils are well hydrated, therefore the vines are not stressed. Maturation of the fruit continues without interruption through the summer, and thus the fruit is much better preserved at harvest.

**Varietal** / 100% Gamay Noir

**Vineyards** / la Delatte, les Rouchaux and les Maisonneuvesin, in the lower section of the Moulin-à-Vent appellation

**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** / 16 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 13 - 24, in small 30-liter containers; two sorting tables at the winery were required.

**Vinification** / Variable destemming/whole-cluster carbonic maceration for two weeks; pumping-over to break the cap and increase extraction at a maximum of 30°C (86°F) to obtain a rich mouth-feel and intensity of fruit

**Ageing** / 14 months in stainless steel tanks

**Alcohol** / 13%

**Tasting Notes** / Light, slightly earthy bouquet; medium-bodied with supple ripe tannins; rich palate of fresh dark fruits. An immediate pleasure, this wine is ready to drink now through 2015+.

**Suggested Retail** / \$28

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