



CHÂTEAU DU MOULIN-À-VENT

CHÂTEAU DU MOULIN-À-VENT 2011 CLOS DE LONDRES



Varietal / 100% Gamay Noir

Vineyard / This wine is produced from a very specific clos of .56 hectares (1.38 acres) facing the château. The microclimate was identified 250 years ago by Madame Philiberte Pommier as exceptional, producing long-lived wines with distinctive characteristics. The weathered granite soils are sandy and thin, enriched by mineral nutrients within a granite bedrock with seams of manganese, copper, iron and other metallic oxides. The region's frequently blowing winds have a positive effect on the maturity and concentration of the grapes.

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

Vine Age / 40-year old vines

Vine Density / 10,000 vines/hectare

Yields / 25 hectoliters per hectare (Normal yields in the region are 45-50 hl/ha, while the maximum authorized is 52 hl/ha.)

Harvest / Manual harvest during one day only, August 29-September 6 (i.e. 9 days), 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 / 18 months in barrels, 50% new wood, medium toast; 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

Vintage Report / Exceptional. Balanced, complex and MâV representative wines. Thanks to a clement meteorology we have only been using 5 biological treatments in the vines this year.

History / In 1862, at the age of 99, Madame Philiberte Pommier showed the wines of Château du Moulin-à-Vent at the Universal Exhibition of London. The cuvées she showcased were 1853, 1854, 1856. On this occasion she won the gold medal for "Vins du Mâconnais." As a commemorative to this dynamic pioneer and her enthusiasm for well-aged wines, the Parinet family decided to produce this cuvée ("Clos of London") only during the top vintages — 2009, 2011 . . .

Alcohol / 13.5%

Closure / Spanish cork

Cellaring Potential / 15+ 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