



Moulin à Vent "Champ de Cour" 2017

AOC Moulin à Vent,



PRESENTATION

I like to compare this terroir like my Chambolle Musigny of Moulin à vent. Because the facing offers a nice maturity and the diversity of the granite a really nice complexity. It's a wine need more aging in barrels to make the wine softer and approachable.

THE VINTAGE

1125 bottles, 49 magnums have been produced in 2017.

LOCATION

Planted over 80 years ago, this is a unique 1.5 ha parcel on the southern part of the appellation who is protected from the windmill and the prevailing northerly winds. This positioning allows more maturity and concentration to the grape clusters with its southern exposure.

TERROIR

This terroir has an exceptional power who is due to a subsoil of pink granitic sands, rich in manganese dioxide.

WINEMAKING

The harvesting is manual with 40% of whole clusters.
3 weeks of fermentation with a very light extraction.
Aged in barrels of 2 to 3 wines during 15 months.

VARIETAL

Gamay 100%

TASTING

The wine shows a very nice concentration with some black fruits flavors, irises, wilted roses, spices and ripe fruits. The texture is soft and rich with a long finish. It has an impressive structure, suggesting that it has the capacity to age for many years.

