



# CHAMP DE COUR LE CARQUEIN ROMANÈCHE - THORINS

# LE CLOS DU MOULIN-À-VENT 2008

2008 is a vintage of contrasts. A relatively mild, dry and sunny 2007 - 2008 winter was followed by spring and summer with impressive temperature ranges and numerous precipitations. Nevertheless, the most crucial stages of the vine growth cycle took place exactly between raindrops and meteorology "mood changes". Hence, budburst and flowering were late, but they were rather smooth and steady. We had to be extremely precise, rigorous and reactive in the vineyard through practicing ploughing, disbudding and leaf-tripping when needed. Northern wind and abundant sunlight from the beginning of August and until harvests enabled us to maintain a good health of our grapes and to reach optimal harvest maturity.

The undeniably small crops are a result of a severe sorting both in the vineyard and at the winery in order to select the most beautiful berries. Extremely delicate winemaking - without too much extraction to express the fineness of Gamay - was necessary for this vintage that still demonstrates its beautiful quality.

### TERROIR

Unique Monopole of the Appellation, this 2.3 acres (0,92 hectares) vineyard is perfectly located down the windmill, symbol of the Cru.

Based on a dry, hard, granitic soil, this unique terroir produces outstanding Gamay offering structured, mineral, long-lasting wines as iconic as the greatest French wines.

# VINEYARDS

Grape variety: 100% Gamay

Planting density: 4 000 vines per acre / 10 000 vines per hectare

Average age of vines: 70 years

Harvest: Grapes are harvested manually in 15 kg crates before passing on a

double sorting table and 100% destemmed.

# WINEMAKING & AGEING

The fermentation takes place in a single concrete vat, in order to isolate the parcel and to express the unique characteristics of its terroir. The entire system is thermo-regulated. The wine is aged in concrete vat for 10 months. Slight filtration and no fining.

## TASTING NOTES

(Tasted in February 2013)

Appearance: Beautiful ruby red colour with violet reflections.

Nose: Notes of liquorice, vanilla, chocolate and cocoa.

Palate: Red berries, silky tannins, good structure. Sweet spices on mid-palate typical for 2008 vintage. Great wine with delicate texture and fruitiness on the

finish.

Ready to drink

