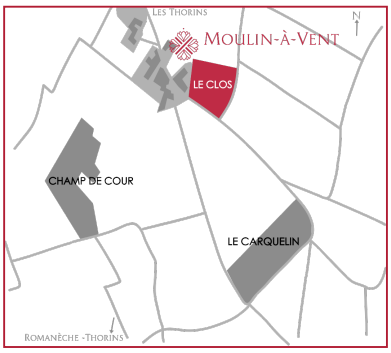
LE CLOS DU MOULIN-À-VENT 2018



While February was overall normal in terms of rainfall, March was much wetter, mainly in the first two thirds.
The mildness reappeared in April, thus favoring the budburst of the vine between the 11th and the 16th, which is quite late. The vine grows fast, in line with the balmy temperatures of April and early May, despite the lack of rain. Rains become frequent from the second fortnight of May until mid-June. Mildness is stable during this period, except at the end of May.
Flowering begins early in these humid and mild conditions, between May 26th and 31st. Balmy temperatures in early June allow flowering to be completed quickly (in about a week). The end of June is mild and dry. July is warmer than normal and not very much watered, the end of the month is very hot, which favors the beginning of the veraison, between the 19th and the 28th, and thus confirms that the vintage is an early one.
The beginning of August is even warmer but the next two weeks are closer to normal. August is dry, September is dry and hot. The conditions are ideal for the harvest, which starts at the Domaine Labruyère on August 30th.

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

Graoe 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 are 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 oak barrels for 17 months and later in a concrete vat for 3 more months. Slight filtration and no fining.

TASTING NOTES

(Tasted on February 12, 2024)
Appearance: Very beautiful dark ruby robe.
Nose: Toasted notes, grilled bread, and potpourri.
Palate: Lots of freshness, woody and spicy notes. Fresh and tangy tannins. Salinity.
Great aging potential and beautiful potential for this 2018 Clos!