LE CLOS DU MOULIN-À-VENT 2022

The year 2022 started with a cold and dry January, followed by mild months in February and March. April began with cold and rainy weather, and vine budburst was delayed but occurred around April 12, putting the 2022 vintage on par with 2018. April's precipitation was 25% below normal. May was exceptionally warm, dry, and sunny, with early flowering around May 22. June started with mild and wet weather, then became very hot and dry, ending with a cool and very wet period, making June the wettest month of the year. July was extremely dry and sunny, promoting veraison around July 14-19. August began with hot and very sunny weather, with temperatures exceeding 40°C, followed by heavy rain in mid-August, with the harvest starting on August 24 under hot and dry conditions.

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 (10% new oak) for 16 months and later in a concrete vat for 2 more months. Slight filtration and no fining.

TASTING NOTES

(Tasted on May 28, 2024)
Appearance: Very beautiful dark blackish-red color.
Nose: Complex and rich with spicy, licorice, and slightly toasted notes evolving into cocoa nuances.
Palate: Dense, flavorful, with a touch of salinity. Silky tannins and spices.
Great aging potential!