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DOMAINE DE  
**BRIANTE**  
— vins & terroirs —



## MOULIN – A – VENT 2020

Appellation Moulin à Vent Contrôlée

Grape Variety: 100% Gamay

Rootstock: 3309

Alcohol : 13.5 % vol

Age of the vineyard : 40 year old

Exposure : South / South-East

Density: 8000 vine stock/ha

Soil: Sandy soil rich in Manganese

Subsoil: Limestone and clay

Harvest: By hand

Yield: 35 hl/ha

**Vine growing and Winemaking**: The 2020 vintage was characterized by a very early season, with a warm spring, and very dry and hot summer. The maturity was optimal on August 26th, the first day of the harvest. Grapes are destemmed then put in opened tanks of fermentation during all the vating process. Winemaking into concrete wine tanks for most part of the plots of land last almost 25 days. We worked the extraction of the aromas and the color by regular pumping, delestage and punch down. The tank is then racked, the grapes pressed before being aged in 350 liters barrels during 18 months.

**Winemaker Opinion**: You will find in this vintage some qualities from Gamay such the aromatic complexity, the aromatic flexibility (flowers, violet) in the first years, borrowing then more fleshy notes. Carpentared and complex, Moulin-à-vent is a wine to keep in your cellar for few years and enjoy the ageing capacity of gamay. The vintage balance allows the wine to age 8 to 10 years in bottles and over than 12 years in Magnums.

*Available in Bottles (75cl) and magnums (1,5l)*

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