



# MOULIN-À-VENT 2017,

## A PERFECT VINTAGE BRUTALLY STOPPED



CHÂTEAU DU MOULIN-À-VENT

### 2017 IN THE VINEYARDS

The 2017 vintage begins ideally. Despite a cold and dry winter, budding starts very early, at the end of March. Spring signs a warm and moisture-free arrival, allowing the flower – just as early, on May 30<sup>th</sup> – to unfold in optimal conditions, during a week.

However, on July 10<sup>th</sup>, on the first day of veraison, hail violently befalls onto the vineyard. During ten minutes, small hailstones (less than 1cm in diameter) are projected by powerful winds up to 150km/h (~95mph). 75% of the harvest is lost, all our terroirs are affected: from 50% (Champ de Cour), to 95% (La Rochelle). Apart from this devastating episode, the year remains good: July and August are hot and dry. This decisive weather allows the damaged and dry berries to fall off the vines, and leads the vineyard to an optimal health state with a nice end of season for the last grapes.

#### FOCUS – The vintage effect on vines and wines since 2009 at Château du Moulin-à-Vent

	First day of harvest	Yield	Destemming	Ageing
2017	September 6 <sup>th</sup>	12 Hl/ha	100% destemmed	85% in oak, no new oak
2016	September 20 <sup>th</sup>	31 Hl/ha	30% full cluster	70% stainless-steel tank, 30% oak
2015	August 27 <sup>th</sup>	27 Hl/ha	15% full cluster	60% stainless-steel tank, 40% oak
2014	September 9 <sup>th</sup>	27 Hl/ha	100% destemmed	50% stainless-steel tank, 50% oak
2013	September 28 <sup>th</sup>	25 Hl/ha	100% destemmed	80% oak, 20% stainless-steel tank
2012	September 13 <sup>th</sup>	16 Hl/ha	100% destemmed	100% in oak, no new oak
2011	August 29 <sup>th</sup>	36 Hl/ha	100% destemmed	100% oak
2010	September 20 <sup>th</sup>	26 Hl/ha	100% destemmed	100% oak
2009	August 29 <sup>th</sup>	31 Hl/ha	100% destemmed	100% oak

### 2017, THE WINES

Everything is done to sort out the dry berries: 15 people work together on two sorting tables during the harvest.

The harvest is 100% destemmed, in order to keep the balance of the wines; otherwise, the taste of the bunches will mark the wines too much.

Ageing forecast: 85% in barrels, thanks to an excellent maturity of the grapes; the vintage is ripe and powerful.

At time of pressurage, the wines are concentrated and dense, spicy, powerful.

#### TECHNICAL DATA

Harvest is early: from **September 6<sup>th</sup>** to **September 13<sup>th</sup>**, over the 30 hectares of the domain (74 acres), i.e. 7 working days

Traditional harvest: 45 pickers & holders (instead of 80 usually); harvest by hand with 30-liter small boxes to preserve Gamay's fragile skin

Very low yield: **12 Hl/ha**, compared to 30-35 Hl/ha expected

A cold and soft vinification: long macerations at low temperature (below 27°C/80°F) allow the non-extraction of the “dry” side of the juices, due to hail. With few punch-downs, a soft extraction has been favored, on a long vatting period (21 days)

#### Harvest date by terroirs:

- 09/06 – La Delatte, Champ de Cour
- 09/07 – Champ de Cour, Maisonneuves
- 09/08 – Clos de Londres, Moulin-à-Vent
- 09/09 – Les Thorins
- 09/11 – Les Rouchaux, Les Caves
- 09/12 – Les Vérillats
- 09/13 – La Rochelle

## POUILLY-FUISSÉ 2017, PREMIERS CRUS !

### 2017 IN THE VINEYARD

As Moulin-à-Vent a few kilometers down South, the 2017 vintage begins ideally. The budding is early, the flower happens on the same date – May 30<sup>th</sup>, as the veraison – July 10<sup>th</sup>. Only, it does not hail on Pouilly-Fuissé. The summer continues unhindered, hot and dry. This drought impacts the different terroirs of the appellation and their adaptability, depending on the depths of the soils and their exposures. The harvest is announced early, but we waited for the rain expected at the end of August, to balance the grapes before harvest.

### IN THE CELLAR, THE CHOICE OF QUALITY

Pressing the berries is done when the harvest comes in the *cuvierie*. The press machine is filled by gravity, and the harvest is pressed in whole bunch to allow a better and natural filtration of the juices.

Once the berries are pressed, the juices are put at low temperature (8°C/46°F) for 2 days, to sediment the must deposits. The clarification of the juices, or “*débourbage*”, when done at cold temperatures, preserve the high quality of the musts and their primary aromas.

### 2017, THE WINES

- Fermentation and ageing: 70% in vats, 30% in oak barrels; ageing on the lees, for a long 16-month period
- This year, solar and dry, sculpts powerful, rich and balanced wines. Each terroir, depending on the depth of its soil, its exposure and access to water, is already expressing in its own way.

### TECHNICAL DATA

Harvest is early: from **September 1<sup>st</sup>** to **September 5<sup>th</sup>**, over the 4,8 hectares (12 acres) of the domain, i.e. 5 working days

#### Qualitative harvest:

**Harvest by hand only**, with 30-liter small boxes to preserve the berries  
25 pickers & holders, sorting in the vineyard

#### Harvest date by terroirs :

- 09/01 – Les Combes, Chailloux
- 09/02 – Vers Cras, À la Roue
- 09/03 – Barvay, Bouthières
- 09/04 – Berthilionnes
- 09/05 – Grange Murger, Les Lithes

#### Very good yield:

50 Hl/ha, 62 Hl/ha being granted by the AOC decree  
Yet higher than the first year of production 2016, hailed (20 Hl/ha)

### POUILLY-FUISSÉ PREMIER CRU !

The administrative procedures for the terroirs classification as Premiers Crus are coming to an end. Everything should be operational for the 2018 harvest. Three of our terroirs will be classified as Premiers Crus: ‘**Les Chailloux**’, ‘**Vers Cras**’, and ‘**Les Bouthières**’.