



## Domaine AF Gros Moulin à Vent « En Mortperay »

In 2017, Domaine AF GROS bought a parcel of 3.8Ha in Moulin à Vent “en Mortperay ».

Moulin-à-Vent’s weathered granite soils are thin, with sandy pockets, enriched by high mineral nutrients and a granite bedrock with seams of manganese, copper, iron and other metallic oxides. The eastern and southern exposure of the vineyards maximizes ripening, while the region’s frequent strong winds increase the concentration of the grapes.



**Viticulture:** The culture of the vineyard is traditional, with careful Human Intervention, focused on observation and sustainability principles. Selective pruning to optimize yield and vigour, along with adapted leaf pulling, green harvest when needed, and ploughing of the soils.

### Harvest and winemaking practices:

The harvest is 100% manual.

During an average year with no hail or freeze over: The clusters of grapes arrive at the winery in small cases, and in air-conditioned trucks. The grapes are first sorted on a vibrating table to eliminate any water, insects and leaves. Whole bunches are sorted manually, then distributed among 3 different tanks.

Between 2018 and 2021:

Tank n°1 (1/3 of the harvest): is completely closed for carbonic fermentation for 6 to 8 days. The fermentation is done  $\frac{3}{4}$  of the way, then the grapes are devatted and pressed (pneumatic pump for 1.15 hours at a maximum 17 pounds/square inch). The juice is placed in tanks to finalize the fermentation process and optimize oxygenation of the yeasts. This maneuver allows for a very fruity and aromatic wine.

Tanks n°2 and 3: are open tanks with whole bunches. The fermentation is started directly. Daily pumping over the must, daily crushing of the cap to liberate the sugar levels in the berries, and feed sugar to the yeasts. The vatting lasts about 15 days. The grapes are then devatted and pressed (pneumatic pump for 2 hours at a maximum 17 pounds/square inch). The wines are left to settle for 4 to 5 days before cask funneling.

They mature for 8 to 9 months, partially in a large wooden tank, called a “foudre”, of 5000 liters (about 50% of the crop), and the rest in three-four years old 228L barrels.

The wines are racked, then blended for 1 month in stainless steel tanks. They are filtered, if necessary, their SO<sub>2</sub> and CO<sub>2</sub> levels adjusted, and finally bottled by gravity. We pay attention to order our bottles with a bottleneck of 63 mm to avoid as much as possible leakage of the corks.

Since 2022: No more carbonic fermentation.