



CHÂTEAU DES JACQUES

BEAUJOLAIS CLOS DE LOYSE

2022

Color / Grapes

white/chardonnay

Region

Beaujolais

Appellation

Beaujolais

Features

This 9 hectares Clos attached to a Castle of medieval origin, was the land of the Lords of Loyse until 1643, when Carthusian monks took over and cultivated Chardonnay there until the French Revolution. The Clos de Loyse creates a very individual style of Chardonnay derived from its granite soils, which lie to the south of Burgundy.

Vinification

The 'Clos de Loyse' Beaujolais is pressed straight after the harvest, it rests overnight for cold settling (debourbage) in stainless steel vats. It then undergoes fermentation on lies, in order to get the purest expression of Chardonnay grown in Beaujolais.

Winemaking and bottling

The wine is matured on its lies and bottled at the beginning of Spring.

Vintage

"At last a good-freezing winter that will give a good rest to our vines" were we thinking in January 2024 as snow was covering the vines. Hallas, mild temperatures appeared right at the beginning of February, getting the vegetative cycle started very early on. First buds were out by the end of March. April was sunny, May saw temperatures breaking all records (35°!) and water was scarce. Flowers spread their scents at the end of May. Thankfully, at last, June brought a few rains and thunderstorms helping grapes to develop. But these days, the price to pay for a bit of water is high. On the 24th and 25th of June some plots of Corcelette in Morgon, and Fleurie, was hit by hail. July came with incredibly high temperatures and sunshine, and, for the first time ever, we have seen grapes changing colours as early as the first week of July. August was as dry and hot, and not a cloud on the horizon. We started the harvest on Grand Carquelin plot in Moulin-à-Vent on the 19th of August. Like 2020, the vintage 2022 that we are now tasting, shows incredibly no signs of the turmoil and heat-waves of the year, and together with the dense colour and intensity, these wines are still fresh and elegant.

Tasting / Food pairing

This wine is dry, lively and fresh, very appealing on the nose showing hints of exotic fruits and white flowers. This white Beaujolais is at the same time voluptuous and





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very fresh. It is the best companion to fish tartar, shellfish but also to goat cheese from Beaujolais and Mâconnais.

Preservation

This wine can be drunk young but can also be aged 3 to 5 years in an appropriate place.

