



CHÂTEAU DES JACQUES

MOULIN À VENT

2022

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Moulin à Vent

Features

This wine is a blend made from our eight great terroirs of Moulin-A-Vent : Rocheigrès, Carquelin, Champ de Cour, Thorins les Vérillats, La Roche, la Rochelle and Les Caves. The pink granite soils are different from one vineyard to another and show various depths, alterations and exposures.

Vinification

Picked and sorted by hand, and often de-stemmed, the grapes macerate slowly over the course of three or four weeks. Both pigeage and pumping take place during the fermentation period depending on the vintage characteristics.

Winemaking and bottling

The wines are aged for 10 months in concrete tank and in oak barrels, in our historic cellar. The oak used to make the barrels comes from the forests of Allier, Limousin and Nivernais.

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

Rich and powerful, these wines display the essence of their appellation with elegant fruit, supple tannins and freshness. This wine will be a good companion to all sorts of dishes: meat, fish, cheese, vegetables etc ...





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Preservation

This Moulin-A-Vent needs two or three years to reach its harmony, and can then age easily for several decades. Vintages such as 2009, 2005, 1999, 1985 or even 1976 are delicious today.

