

MORGON

CHÂTEAU DES JACQUES

Beaujolais
Appellation Village
Red
100% Gamay grape

Vineyards situation

This wine is a blend made from the great parcels owned within the appellation by the Château des Jacques, namely the Côte du Py, Les Pierres, Bellevue and Roche Noire. The volcanic, granitic soils vary from one vineyard parcel to another, lending the wine complexity.

Wine making

Picked and sorted by hand, then de-stemmed, the grapes macerate slowly over the course of three or four weeks. Indigenous yeasts are used throughout the fermentation period, and extraction by means of both plunging and pumping over takes place on a regular basis.

Winemaker's comments / Gastronomy

Our Morgon derives its individual character from the volcanic soils on which it was grown. Although firm and powerful, the tannins nevertheless show Gamay's typical suppleness. The wine's concentration and its violet perfume suggest a match with elegant, subtle dishes.

Preservation

The wine needs two or three years to reach its peak, and can then age comfortably for several decades.

