

# MOULIN-À-VENT CHÂTEAU DES JACQUES



Beaujolais  
Appellation Village  
Red  
100% Gamay Grapes

## Vineyards situation

This wine is a blend made from the great parcels owned within the appellation by the Château des Jacques, namely Carquelin, Rochegrès, Champ de Cour, Thorins and La Roche.

The granite soils of each particular parcel lends individual nuances to the wine.

## 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.

The wines are aged in our historic cellar for 10 months, a period spent in oak barrels, 40% of which are new and 60% of which are second use. The oak used to make the barrels comes from the forests of Alliers, the Limousin and the Nivernais.

## Winemaker's comments / Gastronomy

Rich and powerful, these wines display the essence of their appellation with elegant fruit, supple tannins and plenty of freshness. It's a versatile food wine, and works well with meat, both white and red, fish, cheese and vegetable dishes.

## Preservation

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

