



CHATEAU DES JACQUES

## BEAUJOLAIS CLOS DE LOYSE

### Color / Grapes

white/chardonnay

### Region

Beaujolais

### Appellation

Beaujolais

### Features

The Clos de Loyse creates a very individual style of Chardonnay. This vineyard, located downstream of the Crus hills is formed with granit. Its soil contains sand and loam with more clay than our Moulin-à-Vent and Fleurie terroirs. This sort of soil is more suitable to Chardonnay.

### Vinification

The 'Clos de Loyse' Beaujolais is pressed straight after the harvest, it rests overnight for cold settling (debourage) 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.

### Tasting / Food pairing

This wine is dry, lively, very appealing on the nose showing hints of exotic fruits and white flowers. This white Beaujolais is at the same time voluptuous and very fresh. It is enjoyable as an aperitif, but also a great companion to fish tartar, shellfish, or goat cheeses from Beaujolais and Mâconnais.

### Preservation

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

