CHÂTEAU DES JACQUES

BEAUJOLAIS CLOS DE LOYSE



Color / Grapes
white/chardonnay

Region
Beaujolais

Appellation
Beaujolais "Clos de Loyse"

Features
Surrounded by Gamay vines, Clos de Loyse is a single, contiguous 10-hectare parcel enclosed by walls and moats, located not far from the Castle of the same name, which dates back to medieval times. Once the land of the Barons of Loyse, it was later passed on to the Carthusian monks, who cultivated a white grape variety there from 1643 until the French Revolution. It was during this period that the Thorins family, the estate's second owners, acquired the property. Situated not far from the crus of Chénas and Juliénas and just a few kilometers from Fuissé, Clos de Loyse offers a particularly fruity expression of Chardonnay, grown on ancient piedmont deposits resting on a granitic bedrock. Biological Agriculture

Vinification
After a soft and slow pressing and a day of static racking at low temperature, the alcoholic fermentation happens half in stainless steel tanks and the other half in oak barrels. Like its big cousins of the north, barreling happens a short time after the start of the alcoholic fermentation.

Winemaking and bottling
Aging on lees, punctuated with stirring during winter. Blending and bottling happen after 8/9 months, just before summer.

Tasting / Food pairing
The Clos de Loyse is fruity with soft spice aromas. It's a structured and wellbalanced wine. It perfectly pairs with poultry served with creamy mushrooms, pike quenelles, white fish, shellfish, and cheeses such as goat cheese.

Preservation
Very seducing in it's youth, but will open up with time, this wine can easily be cellared for 5 to 8 years under proper conditions.