CHÂTEAU DES JACQUES

MARC DE BOURGOGNE



Region

Beaujolais

Appellation

The official appellation « Marc de Bourgogne » is only produced in Burgundy.

Features

Château des Jacques is one of the few domains which makes wine from destemmed grapes. This Marc de Bourgogne is therefore rather unique also because it is made from the famous Beaujolais black Gamay grape with white juice.

Vinification

After the alcoholic fermentation, grapes are pressed. The juice is used to produce wine and the solid part composed of grapes skins is distilled once. This alcohol is called « Marc de Bourgogne ».

Winemaking and bottling

Ageing takes place in oak barrels starting from distillation during a period of 15 years and more.

Tasting / Food pairing

Shiny amber colour with some golden reflections. After almost 20 years of aging in oak barrels, this old marc develops very complex and unique aromas : vanilla, brioche, apricot and raisins. The mouth is a combination of power and silkyness. To be paired with a good cigar.