



CHÂTEAU DES JACQUES

BEAUJOLAIS CLOS DE LOYSE

2018

Color / Grapes
white/chardonnay

Region
Beaujolais

Appellation
Beaujolais

Features

This 9 hectares Clos attached to a Castle of medieval origin, was the land of the Lords of Loyse until 1643, when Carthusian monks took over and cultivated Chardonnay there until the French Revolution. The Clos de Loyse creates a very individual style of Chardonnay derived from its granite soils, which lie to the south of Burgundy.

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.

Vintage

The rainiest winter in 60 years allowed the water tables to replenish which will become salutary later in the season.

A dry and sunny spring will give birth to the first flowers at the end of May. From the 13 of June drought and record temperatures will establish and last until the harvest time. These extreme conditions pushed us to harvest on the 30th of August. Maturity of the grapes was perfect. The high temperature implied to harvest at the earliest hours and allocate quickly our resources to pick at the right time for each parcel. The resulting wines are still fresh and balanced with deep colour and a generous complexity.

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

Although very approachable when young, you can easily cellar this wine for five to eight years.

