



CHÂTEAU DES JACQUES

BOURGOGNE CLOS DE LOYSE

2018



Color
White

Chardonnay

Grape varieties

Region
Beaujolais

Appellation

Bourgogne

Features

This 9 hectares walled parcel near a Castle of medieval origin, was the land of the Lords of Loyse until 1643, when Chartreux monks took over and cultivated chardonnay there until 1793 (French Revolution). Chardonnay vines grown here, further down slopes of Chénas appellation and only a few kilometers away from Fuissé, benefit from a very different terroir from the rest of Southern Burgundy : alluvial soil lying on a granite bedrock, giving its wines a fruitier character.

Vinification

The Bourgogne "Clos de Loyse" is vinified for one half in stainless steel tanks and for 50% like its great northern cousins, in oak barrels. The wine is put in oak burgundy barrels right in the middle of its alcoholic fermentation to remain protected from oxidation.

Winemaking and bottling

During ageing the wine will remain protected from oxidation by a few lees stirring. The blend and bottling will take place after 8 to 9 months, at the end 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

Bourgogne Clos de Loyse is fruity with a mellow but structured texture and hints of spice. It will pair well with poultry, pasta with mushroom and cream, roasted goose, white fish, sea-food and most cheeses such as goat cheese, brie or comté.



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Preservation

Very charming in its youth, this wine can develop its aromas through ageing and can keep 5 to 10 years under the correct cellaring conditions.

