CHÂTEAU DES JACQUES

MOULIN-À-VENT

La Roche



Color / Grapes
Red/Gamay

Region
Beaujolais

Appellation
Moulin à Vent "La Roche"

Features
As "la Roche" means, this vineyard is situated under the windmill (Moulin-A-Vent) on the mother rock old of 320 million years Only the Gamay grape is able to prosper on such soils almost without any water reserve throughout the year.

Vinification
Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three to four weeks. Both pigeage and pumping over takes place during fermentation depending on the vintage.

Winemaking and bottling
The wines are aged in our historic cellar for 10 months, a period spent in oak barrels, partly new and partly one, two and three vinages old.. The oak used to make the barrels comes from the French forests of Allier, Limousin and Nivernais.

Tasting / Food pairing
La Roche is a wine of great tension, with lots of minerality and precision. It is very linear in style, a characteristic that makes it a particularly apt match for complex and refined dishes.

Preservation
The wine needs two or three years to reach its harmony, and can then age comfortably for several decades. Vintages such as 2009, 2005, 1999 1985, 1976 are just delicious today.