



CHÂTEAU DES JACQUES

MOULIN - À - VENT

La Roche

2014

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Moulin à Vent "La Roche"

Features

Situated at the top of the slope, just below the famous windmill, our parcel extends south-eastwards. Its sandy soils, which are exceptionally thin and low in water reserves, push Gamay to its extremes in years with low rainfall.

Vinification

Picked and sorted by hand, then mainly de-stemmed, the grapes macerate slowly over the course of three or four weeks. Indigenous yeasts are used throughout the fermentation period, and extraction by means of both plunging and pumping over takes place on a regular basis.

Winemaking and bottling

The wines are aged in our historic cellar for 10 months, a period spent in oak barrels, both old and new. The oak used to make the barrels comes from the forests of Alliers, the Limousin and the Nivernais.

Vintage

Winter 2013-2014 was particularly mild and rainy. With only four frosts over the course of the season and temperatures averaging 1°C higher than normal, this was the third mildest winter since 1900. As a result, the first signs of rising sap were seen around the start of March, and the first budbreak took place mid-month. In fact, 2014's budbreak was one of the earliest ever seen - comparable with the notably early budbreaks of 2007 and 2011 - taking place, as it did, three weeks ahead of the average set over the course of the past 30 years.

The arrival of spring saw little change, with temperatures regularly registering 1-2°C above average for the season. These summerlike temperatures were accompanied by a significant drought, which held until the start of June. Under these conditions, the vines grew rapidly, although the pace slowed somewhat during May, when temperatures cooled somewhat. The return of higher temperatures towards the end of May sparked the vines' flowering, which unfolded in ideal climatic circumstances.

On 28 June, part of Burgundy was struck - once again - by a hailstorm. Even though Beaujolais was spared, this event seemed to mark the end





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of an idyllic spring. The summer that followed was quasi-autumnal in nature: July and August were notable for their cool, rainy weather. This slowed the ripening process down, bringing it back on schedule. Luckily, the return of a settled period of warmer weather towards the end of August and continuing on throughout September allowed the vines to resist disease pressure and the grapes to ripen evenly, both in terms of the balance of sugars and acidity and in terms of polyphenolic ripeness. As a result, harvest, which began on 13 September and finished on the 27th of that month, took place in ideal conditions. The white wines - made from Chardonnay - are both fresh and elegant, while Gamays are smooth, with silky tannins. The 2014 vintage unfolded in a similar manner to the 2007 and 2011 growing seasons, with a summery springtime and an autumnal summer. 2014 is, therefore, a paradoxical vintage, and one that has avoided the curse of vintages ending in '4'. It is absolute proof, if proof were needed, of the old adage that 'août fait le moût et septembre le vin' (August ripens the must, and September ripens the wine).

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.