CHÂTEAU DES JACQUES

# MOULIN-À-VENT

## Clos de Rochegrès




### Color / Grapes
Red/Gamay

### Region
Beaujolais

### Appellation
Moulin à Vent "Clos de Rochegrès"

### Features
This vineyard shows a high point of 361 metres above sea level (Au Mont is the effective name of this place). The soils here are made of pink granite, with some quartz not very deep but more clayish than in Moulin à Vent.

### Vinification
Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three or four weeks. Both pigeage and pumping over take place at different stages of the fermentation according to the vintage profile.

### 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, Limousin and Nivernais.

### Tasting / Food pairing
This wine is opulent and generous, but always very fresh. Rochegrès is one of the best Moulin à Vent selections. It is complex and is therefore able to match a large choice of food : meat, cheese, vegetables etc ...

### 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 or 1976 are just delicious today.