



CHÂTEAU DES JACQUES

MOULIN - À - VENT

Clos de Rocheegrès

2018

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Moulin à Vent "Clos de Rocheegrès"

Features

With a high point of 361 metres above sea level, Rocheegrès is the last of our Moulin à Vent parcels to ripen. The soils here are not deep but contain more clay than those of Carquelin or la Roche, and quartz are omnipresent.

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

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

Opulent and generous, this vineyard selection is one of the best wines of the appellation. Its great complexity makes it the perfect match for a wide range of meats, cheeses and vegetarian dishes.

Preservation

The wine needs two or three years to reach its harmony, and can then age comfortably for several decades.

