CHÂTEAU DES JACQUES

MOULIN-À-VENT

Clos du grand Carquelin



Color / Grapes
Red/Gamay

Region
Beaujolais

Appellation
Moulin à Vent "Clos du grand Carquelin"

Features
A few steps away from the windmill itself, and separated from the la Roche vineyard by a small road, the Clos du grand Carquelin faces a little bit more towards the south and offers a different personality. Here the soil is made of granitic sands and is deeper (60m) and more clayish.

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

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

Tasting / Food pairing
The Clos du Grand Carquelin is a particularly complex, delicate and elegant wine. It is appealing, lively and opens nicely once in a glass. This cru Beaujolais is a nice companion to delicately flavoured dishes.

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