CHÂTEAU DES JACQUES

MOULIN-À-VENT

Clos des Thorins



Region

Beaujolais

Appellation

Moulin à Vent "Clos des Thorins"

Features

This Clos is located close to the Moulin à Vent, on a soft slope oriented to the South. The Gamay grows here on deep and old granite.

Vinification

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

Winemaking and bottling

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

Tasting / Food pairing

This wine typically reveals fleshy fruit ; it is ample with great substance and tannins. It's the perfect match for hearty flavours: game, charcuterie, strongly flavoured cheeses.

Preservation

The wine needs two to three years to reach its harmony. The aging potential can reach a couple of decades. Vintages such as 2009, 2005, 1999, 1985 are just delicious today.