



CHÂTEAU DES JACQUES

MOULIN - À - VENT

Clos des Thorins

2018



Region

Beaujolais

Appellation

Moulin à Vent "Clos des Thorins"

Features

Here the Gamay vines are spread out over richer, deeper granitic soils and the full-south exposure is optimal. This is the emblematic lieu-dit of Romanèche-Thorins - indeed, it even gave it part of its name (following in the footsteps of the greatest climats of Burgundy).

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

This wine typically reveals fleshy fruit, weight and substance. It's the perfect match for hearty flavours: try it with game, charcuterie or strongly flavoured cheeses.

Preservation

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