Château des Jacques

MOULIN À VENT



Color / Grapes
Red/Gamay

Region
Beaujolais

Appellation
Moulin à Vent

Features
This wine is a blend made from our eight great terroirs of Moulin-A-Vent : Rochegrès, Carquelin, Champ de Cour, Thorins les Vérillats, La Roche, la Rochelle and Les Caves. The pink granite soils are different from one vineyard to another and show various depths, alterations and exposures.

Vinification
Picked and sorted by hand, and mostly de-stemmed, the grapes macerate slowly over the course of three or four weeks. Both pigeage and pumping over take place during the fermentation period depending on the vintage characteristics.

Winemaking and bottling
The wines are aged for 10 months in concrete tanks (about 1/3) and in oak barrels (2/3 of the blend), in our historic cellar. The oak used to make the barrels comes from the forests of Allier, Limousin and Nivernais.

Tasting / Food pairing
Rich and powerful, these wines display the essence of their appellation with elegant fruit, supple tannins and freshness. This wine will be a good companion to all sorts of dishes: meat, fish, cheese, vegetables etc ...

Preservation
This Moulin-A-Vent needs two or three years to reach its harmony, and can then age easily for several decades. Vintages such as 2009, 2005, 1999, 1985 or even 1976 are delicious today.