



CHÂTEAU DES JACQUES

FLEURIE

2018

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Fleurie

Features

This wine is a blend made from the great parcels owned within the appellation by the Château des Jacques, namely Bel Air, Grille-Midi and Cercillon. They are located at an altitude above 300 m on a winding place. The pink granite varies from one vineyard parcel to another (depth and alteration), lending the wine complexity.

Vinification

Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three or four weeks. Both pigeage and pumping over take place at different stages of the fermentation according to the vintage profile.

Winemaking and bottling

The wines are aged for 10 months in concrete tanks and in oak barrels, in our historic cellar dating back to the XVIIth century. The oak used to make the barrels comes from the forests of Allier, Limousin and 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

With a beautiful deep cherry colour, red fruits flesh and flowers aromas, this Fleurie is rich, delicate and smooth. It is a very lush and voluptuous wine.

Preservation

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

