



CHÂTEAU DES JACQUES

## MOULIN - À - VENT

Clos de Rocheigrès

2019

### Color / Grapes

Red/Gamay

### Region

Beaujolais

### Appellation

Moulin à Vent "Clos de Rocheigrès"

### Features

This vineyard shows a high point of 361 metres above sea level (Au Mont is the effective name of this place). The soils here are made of pink granite, with some quartz not very deep but more clayish than in Moulin à Vent.

### 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 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, Limousin and Nivernais.

### Vintage

This was a year of paradoxes, one in which the delicacy of texture and sheer deliciousness of the wines do not reveal how challenging this season has been. The worries started with one of the mildest winters since the start of the 20th Century which triggered a very precautious awakening of the vines at the end of March. For the first time in decades, frosts hit Beaujolais. April conditions were cool and rainy which helped to replenish the water table to a level compensating for the coming dry month of May.

From then, heat and drought conditions established in Beaujolais. Without the necessary water reserves, our granitic soils put the gamay vines to the test, and the rains that fell towards the end of August brought true relief to the vineyards.

With cool temperatures and stormy conditions concerns arouse for the health of the bunches and risks of hails. Salvation arrived towards the end of August and the beginning of September with the return of sunny, warm and dry weather. On the 20th of September, picking began in Carquelin and Champ de Cour.

### Tasting / Food pairing

This wine is opulent and generous, but always very fresh. Rocheigrès is one of the best Moulin à Vent selections. It is complex and is therefore able to match a large choice of food : meat, cheese, vegetables etc ...





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### Preservation

The wine needs two or three years to reach its harmony, and can then age comfortably for several decades. Vintages such as 2009, 2005, 1999, 1985 or 1976 are just delicious today.

