



CHÂTEAU DES JACQUES

MOULIN - À - VENT

Clos du grand Carquelin

2019

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Moulin à Vent "Clos du grand Carquelin"

Features

A few steps away from the windmill itself, and separated from the la Roche vineyard by a small road, the Clos du grand Carquelin faces a little bit more towards the south and offers a different personality. Here the soil is made of granitic sands and is deeper (60m) and more clayish.

Vinification

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

Winemaking and bottling

The wines are aged in our historic cellar for 10 months, a period spent in oak barrels, new and one, two years old. The oak used to make the barrels comes from the forests of Allier, 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 growing season has been for both the vineyards and the growers.

The worries started with one of the mildest winters since the start of the 20th Century which triggered a very precautionary awakening of the vines at the end of March. For the first time in decades, frosts hit Beaujolais early April. The vineyards planted on the lower slopes of Morgon and Moulin-à-Vent, and our Clos de Loyse Chardonnays were the most affected, with nearly 70% of losses. 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 heavy 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, ideal conditions in which to ripen the grapes. On the 20th of September, picking began in Carquelin and Champ de Cour, and finished three weeks later on the heights of Corcelette.





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Tasting / Food pairing

The Clos du Grand Carquelin is a particularly complex, delicate and elegant wine. It is appealing, lively and opens nicely once in a glass. This cru Beaujolais is a nice companion to delicately flavoured dishes.

Preservation

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

