



CHÂTEAU DES JACQUES

BEAUJOLAIS CLOS DE LOYSE

2020

Color / Grapes

white/chardonnay

Region

Beaujolais

Appellation

Beaujolais

Features

This 9 hectares Clos attached to a Castle of medieval origin, was the land of the Lords of Loyse until 1643, when Carthusian monks took over and cultivated Chardonnay there until the French Revolution. The Clos de Loyse creates a very individual style of Chardonnay derived from its granite soils, which lie to the south of Burgundy.

Vinification

The 'Clos de Loyse' Beaujolais is pressed straight after the harvest, it rests overnight for cold settling (debouillage) in stainless steel vats. It then undergoes fermentation on lies, in order to get the purest expression of Chardonnay grown in Beaujolais.

Winemaking and bottling

The wine is matured on its lies and bottled at the beginning of Spring.

Vintage

With more than 3 degrees above seasonal average, the winter 2020 is the warmest since the beginning of the XXth century.

While the world enters into lockdown in March, the vine is awakening early. The unfolding season is consistent with this dry and warm trend to the exception of a cooler end of May. Unsurprisingly the flowers are blooming as early as the 20th of May in some parcels. The weather is however getting cooler in June with a few rains. The vine carries its cycle and grapes are going through veraison mid-July when the summer takes over. Rains disappear and temperatures are soaring to an overwhelming heat and an exceptional sunlight. Initially planned for the 24th of August the harvest eventually started on the 21st, breaking an all-time record for the domaine.

For having put the whole planet on hold, 2020 will make history, it will also mark the story of Château des Jacques for its extraordinary character. Thanks however to our viticulture methods, and a careful vinification, 2020 is only theoretically a hot vintage, as in the wines nothing seems to show these extreme weather events: the wines' appearance are bright and beautiful, the palate mouth filling and fruity, and tannins are structured but silky.

Tasting / Food pairing





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This wine is dry, lively and fresh, very appealing on the nose showing hints of exotic fruits and white flowers. This white Beaujolais is at the same time voluptuous and very fresh. It is the best companion to fish tartar, shellfish but also to goat cheese from Beaujolais and Mâconnais.

Preservation

This wine can be drunk young but can also be aged 3 to 5 years in an appropriate place.

