



CHÂTEAU DES JACQUES

MOULIN - À - VENT

La Rochelle

2019

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Moulin à Vent "La Rochelle"

Features

Halfway above Carquelin and below Rochegrès terroirs, this south-facing lieu-dit offers gamay vines a deeper, more weathered layers of granite and a sandier soil than either of its neighbors. This parcel is usually one of the first to be harvested as reaching excellent levels of ripeness. Even in cooler vintages, it reliably produces fleshy, ripe and generous wines with structure and colour suitable for long ageing. La Rochelle comes from latin "rupes": rock, and the diminutive "ella": small. This terroir was named "rupella" by the romans settling there to describe this small hill of granite slightly above the surrounding slopes. Under Burgundian invaders, the name then became roccella, and eventually "Rochelle".

Vinification

Picked and sorted by hand, then mainly de-stemmed, the grapes macerate slowly over the course of three or four weeks. Indigenous yeasts are used throughout the fermentation period, and extraction by means of both plunging and pumping over takes place on a regular basis.

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, the Limousin and the 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.





CHÂTEAU DES JACQUES

MOULIN - À - VENT

La Rochelle

2019

Tasting / Food pairing

"La Rochelle" always has a particular richness and concentration, regardless of the vintage. Even though its richness and concentration are remarkable, this wine still shows a typically Burgundian elegance thanks to its elegant tannins.

Preservation

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

