



CHÂTEAU DES JACQUES

BOURGOGNE CLOS DE LOYSE

2020



Color
White

Chardonnay

Grape varieties

Region
Beaujolais

Appellation

Bourgogne

Features

This 9 hectares walled parcell near a Castle of medieval origin, was the land of the Lords of Loyse until 1643, when Chartreux monks took over and cultivated chardonnay there until 1793 (French Revolution). Chardonnay vines grown here, further down slopes of Chénas appellation and only a few kilometers away from Fuissé, benefit from a very different terroir from the rest of Southern Burgundy : alluvial soil lying on a granite bedrock, giving its wines a fruiter character.

Vinification

The Bourgogne "Clos de Loyse" is vinified for one half in stainless steel tanks and for 50% like its great northern cousins, in oak barrels. The wine is put in oak burgundy barrels right in the middle of its alcoholic fermentation to remain protected from oxidation.

Winemaking and bottling

During ageing the wine will remain protected from oxidation by a few lees stirring. The blend and bottling will take place after 8 to 9 months, at the end of spring.

Vintage

Winter 2020 is the warmest since the beginning of the XXth century, as a result, while the world enters into lockdown in March, the vine is awakening early. The following spring is equally warm until a cooler phase at the end of May as vine flowers are blooming. The weather got cooler in June with a few rains giving the vines a welcomed rest. Veraison takes place mid-July, rains disappear and temperatures are soaring to an overwhelming heat and an exceptional sunlight. Initially planned for the 24th of August the harvest started on the 21st, breaking an all-time record for the domaine. For having put the whole planet on hold, 2020 will make history, for Château des Jacques it will be remembered 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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Bourgogne Clos de Loyse is fruity with a mellow but structured texture and hints of spice. It will pair well with poultry, pasta with mushroom and cream, roasted goose, white fish, sea-food and most cheeses such as goat cheese, brie or comté.

Preservation

Very charming in its youth, this wine can develop its aromas through ageing and can keep 5 to 10 years under the correct cellaring conditions.

