



CHÂTEAU DES JACQUES

MOULIN À VENT

2019

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Moulin à Vent

Features

This wine is a blend made from our eight great terroirs of Moulin-A-Vent : Rocheigrès, Carquelin, Champ de Cour, Thorins les Vérillats, La Roche, la Rochelle and Les Caves. The pink granite soils are different from one vineyard to another and show various depths, alterations and exposures.

Vinification

Picked and sorted by hand, and often de-stemmed, the grapes macerate slowly over the course of three or four weeks. Both pigeage and pumping take place during the fermentation period depending on the vintage characteristics.

Winemaking and bottling

The wines are aged for 10 months in concrete tank and in oak barrels, in our historic cellar. 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 season has been.

The worries started with one of the mildest winters since the start of the 20th Century which triggered a very precarious 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

Rich and powerful, these wines display the essence of their appellation with elegant fruit, supple tannins and freshness. This wine will be a good companion to all sorts of dishes: meat, fish, cheese, vegetables etc ...





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### Preservation

This Moulin-A-Vent needs two or three years to reach its harmony, and can then age easily for several decades. Vintages such as 2009, 2005, 1999, 1985 or even 1976 are delicious today.

