



CHÂTEAU DES JACQUES

MORGON

2020

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Morgon

Features

This wine is a blend made from three vineyards within the appellation of Morgon : Côte du Py, Bellevue and Roche Noire. They are planted on pink granite or on diorite: the blue rock landmark of Côte du Py. The depth and alteration of these soils vary from one vineyard to another.

Vinification

Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three or four weeks. Some pigeage and pumping take place during the fermentation period, according to the vintage.

Winemaking and bottling

The wines are aged for 10 months in concrete tank and in oak barrels, in our historic cellar ; new oak, one, two and three vintages old barrels. The oak used to make the barrels comes from the forests of Allier, Limousin and Nivernais.

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 Morgon individual character originates from the rich volcanic soils on which it grows. Although firm and powerful, the tannins show the Gamay typical suppleness. This deep wine with violet aromas will perfectly match all sorts of dishes with great personality.

Preservation

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

