CHÂTEAU DES JACQUES

MOULIN-À-VENT

Le Moulin



Color / Grapes
Red/Gamay

Region
Beaujolais

Appellation
Moulin-à-Vent "Le Moulin"

Features
This little island of vines, around 20 acres in size, is located in the shadow of the appellation's namesake windmill, and planted on an outcrop of bedrock exposed to the east - an ideal situation when it comes to addressing the challenges of climate change. Planted after the war, these old bush vine Gamays are among the oldest owned by the Château des Jacques. Their roots dig deep into relatively generous soils that are rich in quartz, lending the wines great richness and energy.

Vinification
Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three or four weeks. Both pigeage and pumping over take place at different stages of the fermentation according to the vintage profile.

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, Limousin and Nivernais.

Tasting / Food pairing
This wine is opulent and generous, but always very fresh. It is complex and is therefore able to match a large choice of food : meat, cheese, vegetables etc ...

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