



CHÂTEAU DES JACQUES

MOULIN À VENT

2020

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 : Rochevrès, Carquelin, Champ de Cour, Thorins les Vêrillats, 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

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

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.

