



CHÂTEAU DES JACQUES

MOULIN - À - VENT

Clos de Rocheigrès

2020

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Moulin à Vent "Clos de Rocheigrès"

Features

This vineyard shows a high point of 361 metres above sea level (Au Mont is the effective name of this place). The soils here are made of pink granite, with some quartz not very deep but more clayish than in Moulin à Vent.

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.

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

This wine is opulent and generous, but always very fresh. Rocheigrès is one of the best Moulin à Vent selections. It is complex and is therefore able to match a large choice of food : meat, cheese, vegetables etc ...

Preservation





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The wine needs two or three years to reach its harmony, and can then age comfortably for several decades. Vintages such as 2009, 2005, 1999, 1985 or 1976 are just delicious today.

