



# CHÂTEAU DES JACQUES

## MORGON

Côte du Py

2020

### Color / Grapes

Red/Gamay

### Region

Beaujolais

### Appellation

Morgon "Côte du Py"

### Features

An emblematic terroir composed of bluish rocks derived from an underwater volcano and whose origins are even more ancient than the pink granite of Moulin à Vent.

### Vinification

Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three to four weeks. Pigeage and pumping over take place during fermentation depending on the vintage.

### Winemaking and bottling

The wines are aged in our historic cellar for 10 months, a period spent in oak barrels : new barrels and one year/two years old barrels. The oak used to make the barrels comes from the French 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

The interesting aspect of Côte du PY originates from the blue rock which is richer than its neighbour planted on granite. It shows rich aromas of white pepper and blackberry together with full body. Its complexity will enhance a wide range of delicate dishes.





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### Preservation

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

