



CHÂTEAU DES JACQUES

MOULIN - À - VENT

La Roche

2020

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Moulin à Vent "La Roche"

Features

As "la Roche" means, this vineyard is situated under the windmill (Moulin-A-Vent) on the mother rock old of 320 million years. Only the Gamay grape is able to prosper on such soils almost without any water reserve throughout the year.

Vinification

Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three to four weeks. Both pigeage and pumping over takes 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, partly new and partly one, two and three vinages old.. 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

La Roche is a wine of great tension, with lots of minerality and precision. It is very linear in style, a characteristic that makes it a particularly apt match for complex and refined 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. Vintages such as 2009, 2005, 1999 1985, 1976 are just delicious today.

