



# CHÂTEAU DES JACQUES

## MORGON

Côte du Py

2021

### 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

If 2021 start as precarious as 2020, with a warm winter (we finished pruning in March wearing T-shirts) unfortunately history doesn't always repeat itself.

Beginning of April temperatures frost most of the country and Beaujolais was no exception : bud losses in Clos de Loyse, Champ de Cour and Aux Caves. The rest of spring was rainy and cool, needing a careful management of our (mostly organic) treatments to protect the vines against mildew.

At last June brought a much needed sun and warmth to dry and mature our grapes. The last weeks of July however worried us with a few thunderstorms.

August saved this vintage, with durably warm and dry conditions, allowing gamay to ripen smoothly, with just a few rains in September along the way, until our harvest started, in Carquelin and Thorins, on the 14 of September.

In 2021 nature was tough on our teams, but persistent and hard work in the vines, and a drastic sorting of our grapes, combined with a gentle extraction of fruits and aromas, lead to a charming style of wines : bright colours, delicious fragrances of red fruits, and silky textures, elegant freshness, are rewarding a vintage « saved from the waters ».

### 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





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blackberry together with full body. Its complexity will enhance a wide range of delicate dishes.

### Preservation

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

