



CHÂTEAU DES JACQUES

MOULIN - À - VENT

Clos du grand Carquelin

2022

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Moulin à Vent "Clos du grand Carquelin"

Features

A few steps away from the windmill itself, and separated from the la Roche vineyard by a small road, the Clos du grand Carquelin faces a little bit more towards the south and offers a different personality. Here the soil is made of granitic sands and is deeper (60m) and more clayish.

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 takes place during fermentation depending on the vintage characteristics.

Winemaking and bottling

The wines are aged in our historic cellar for 10 months, a period spent in oak barrels, new and one, two years old. The oak used to make the barrels comes from the forests of Allier, Limousin and Nivernais.

Vintage

"At last a freezing winter that will give a good rest to our vines" were we thinking in January 2024 watching the snow falling onto the windmill. Hallas, mild temperatures appeared right at the beginning of February, getting the vegetative cycle started very early on. First buds were out by the end of March. April and May broke all temperature records (35°!) and water was scarce. Flowers spread their scents at the end of May. Thankfully, at last, June brought a few rains helping the grapes to develop. But these days, the price to pay for a bit of water is high. On the 24th and 25th of June some plots of Corcelette in Morgon, and Fleurie, were hit by hail. July displayed high temperatures and sunshine, and, for the first time ever, we saw grapes changing colours on the first week of July. August was dry, hot, with no cloud on the horizon. We started the harvest on Grand Carquelin plot in Moulin-à-Vent on the 19th of August. Like 2020, the vintage 2022 released shows incredibly no signs of the turmoil and heat-waves of the year, and together with colour and intensity, the wines are fresh and elegant.

Tasting / Food pairing

The Clos du Grand Carquelin is a particularly complex, delicate and elegant wine. It is appealing, lively and opens nicely once in a glass. This cru Beaujolais is a nice companion to delicately flavoured dishes.





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Preservation

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

