



CHÂTEAU DES JACQUES

BEAUJOLAIS BLANC

Region

Beaujolais

Appellation

Beaujolais

Features

Cultivated 5 minutes drive away from Château des Jacques, just a few kilometers away from Mâcon, Saint Vérand and Pouilly-Fuissé appellations, this chardonnay comes from Clos de Loyse, a plot of 10 hectares. The land and castle opposite were a medieval stronghold, belonging to the Barons of Loyse. In 1643 these lands were passed-on to Chartreux Monks who built the walls and dug ditches around the plot to protect it and improve drainage, and planted Chardonnay instead of the original gamay vines. This terroir offers a particularly fruity expression of Chardonnay, on soil of ancient foothill deposits placed on granite bedrock.

Vinification

This Beaujolais blanc is pressed straight after the harvest, it rests overnight for cold settling (debouillage) in stainless steel vats. It then undergoes fermentation on lies, in order to get the purest expression of Chardonnay grown in Beaujolais.

Winemaking and bottling

The wine is matured on its lies for 7 to 8 months and bottled at the beginning of Spring.

Tasting / Food pairing

This wine is dry, lively and fresh, very appealing on the nose showing hints of exotic fruits and white flowers. This white Beaujolais is at the same time voluptuous and very fresh. It is the best companion to fish tartar, shellfish but also to goat cheese from Beaujolais and Mâconnais.

Preservation

This wine can be enjoyed young but can also be aged 3 to 5 years in appropriate cellaring conditions.

