CHÂTEAU DES JACQUES

BEAUJOLAIS BLANC



Region

Beaujolais

Appellation

Beaujolais

Features

Grown just below the Chénas appellation, only a few kilometers from Mâcon and the Saint-Véran and Pouilly-Fuissé appellations, this Chardonnay comes from Clos de Loyse, a single 10-hectare parcel enclosed by walls and ditches. The Château de Loyse, located opposite this parcel, was a medieval stronghold belonging, like the Clos itself, to the Barons of Loyse. These lands were later cultivated by Carthusian monks, who planted white vines there in 1643 and produced wine until the French Revolution. This terroir offers a particularly fruity expression of Chardonnay, on soils composed of ancient piedmont deposits resting on granitic bedrock. Biological Agriculture

Vinification

After a soft and slow pressing, and a static racking at low temperature, the alcoholic fermentation happens in stainless steel tanks, to protect the purity of the fruit.

Winemaking and bottling

Aged for 7 to 8 months, stirring in the tank gives a rounder texture to the wine. It is bottled at the beginning of spring.

Tasting / Food pairing

It is a very fruity, lively, dry, and delicate wine. It's a very charming and pleasant wine to drink slightly chilled. It will perfectly pair with terrines, river fish, goat's cheese, or simply be enjoyed as an aperitif.

Preservation

It will taste very nice young, but you can keep it for 3 to 5 years in good cellar conditions.