



CHÂTEAU DES JACQUES

MOULIN - À - VENT

Clos des Thorins

2023



Region

Beaujolais

Appellation

Moulin à Vent "Clos des Thorins"

Features

Here the Gamay vines are spread out over richer, deeper granitic soils and the full-south exposure is optimal. This is the emblematic lieu-dit of Romanèche-Thorins - indeed, it even gave it part of its name (following in the footsteps of the greatest climats of Burgundy).

Vinification

Picked and sorted by hand, then mainly de-stemmed, the grapes macerate slowly over the course of three or four weeks. Indigenous yeasts are used throughout the fermentation period, and extraction by means of both plunging and pumping over takes place on a regular basis.

Winemaking and bottling

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

Vintage

2023 Vintage is one of these "unexpected" great vintages : between its slow and quite challenging beginnings in spring, through a summer of successive heat waves, alternating with rainstorms and cooler days, it delivers now wines of an incredible balance between aromatic ripeness and elegant freshness.

Tasting / Food pairing

This wine typically reveals fleshy fruit, weight and substance. It's the perfect match for hearty flavours: try it with game, charcuterie or strongly flavoured cheeses.

Preservation

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