



CHÂTEAU DES JACQUES

## MOULIN - À - VENT

Le Moulin

2023

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Moulin-à-Vent "Le Moulin"

### Features

The attention paid to individual parcels has always been written into the DNA of the Château des Jacques. From the era of Monsieur Rousseau (who owned the domain in the 1920s and bought the Rochegrès parcel) right up to the present time (via an interim period when it was owned by the Thorin family), the focus has been on terroir. Each lieu-dit is harvested, vinified and matured separately, allowing us to reflect the terroir with great precision. This little island of vines, around 20 acres in size, is located in the shadow of the appellation's namesake windmill, and planted on an outcrop of bedrock exposed to the east - an ideal situation when it comes to addressing the challenges of climate change. Planted after the war, these old bush vine Gamays are among the oldest owned by the Château des Jacques. Their roots dig deep into relatively generous soils that are rich in quartz, lending the wines great richness and energy. Natural grass growing is controlled by tractor in the period between spring and harvest to create an aerated living soil. In line with our philosophy of organic viticulture.

### Vinification

Picked and sorted by hand, then mostly de-stemmed, the grapes macerate slowly over the course of three or four weeks. Both pigeage and pumping over take place at different stages of the fermentation according to the vintage profile.

### 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, Limousin and 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 is opulent and generous, but with a very fresh mouthfeel. Both complex and powerful, it will match beautifully a menu of roasted Mediterranean vegetables, roasted or slow cooked meat with mushrooms and chestnut stuffing, or pronounced cheeses.





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### Preservation

Le Moulin needs three or five years to reach its harmony, and can then age comfortably for several decades.

