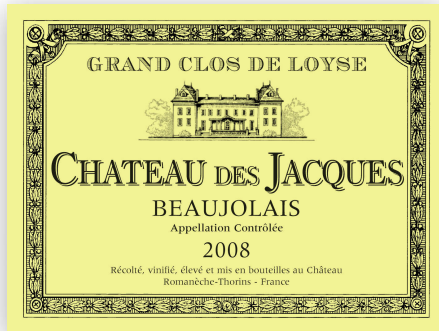
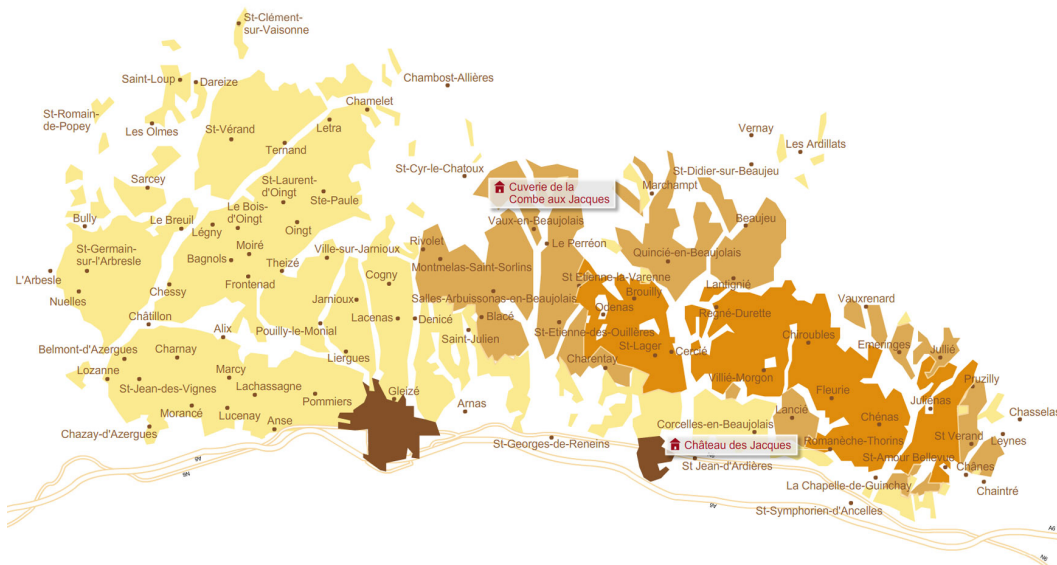


BEAUJOLAIS GRAND CLOS DE LOYSE



Beaujolais
Appellation Régionale
White
100% Chardonnay grapes



Vineyards situation

The Beaujolais area is located in south of Burgundy. The Château des Jacques was bought in 1996 by Maison Louis Jadot and it is probably the most prestigious wine house in Beaujolais. It owns 32 hectares in Moulin à Vent and 9 hectares in Beaujolais white or Bourgogne white : the "Clos de Loyse" located in Romanèche.

Characteristics

Among the 55.000 acres (22.000 hectares) of vineyards planted in the Beaujolais region, about 15.000 acres (6.000 hectares) are under the name Beaujolais Villages « Appellation d'Origine Contrôlée » which is the intermediary appellation between the Beaujolais and the 10 Crus.

The soil of "Clos de Loyse" terroir is made of clay, chalk and sand; it is a unique area full of old vines.

The quantities of white Beaujolais are very small.

Wine making

The Beaujolais "Clos de Loyse" is vinified in stainless steel tanks at a low temperature and bottled in the spring at a relatively young age, to keep all of its freshness.

Winemaker's comments / Gastronomy

The Beaujolais Blanc Grand Clos de Loyse is a delicate fresh and fruity wine. It is a charming white wine, ideal as an aperitif as well as with seafood or "charcuterie"

Preservation

The Beaujolais white is supposed to be drunk young, but it can also keep 3-5 years in good cellaring conditions.