

# MORGON ROCHE NOIRE



Beaujolais  
Appellation Village  
Red  
100% Gamay

## Vineyards situation

Maison Louis Jadot, owner of Château des Jacques property since 1996, was one of the first Burgundy company to invest in Beaujolais. Château des Jacques' vineyards are located in Moulin à Vent (30 hectares), Morgon (26 hectares) and Chénas (1.5 hectare).

## Characteristics

Located underneath the Côte du Py, the Roche Noire vineyard is 6 hectares big. Its soil is not very deep and made of volcanic rocks, black shist and clay loam.

## Wine making

Vinification method is the same as the one used for the Grands Crus from Côte d'Or. Grapes are hand-picked and put in small containers (25-30kg). They are then sorted out before being destemmed. Maceration (no carbonic) takes place during 3 to 4 weeks with native yeasts. The wine is partly aged in oak barrels during 10 to 11 months.

## Winemaker's comments / Gastronomy

The wine shows a deep red colour. The nose is rather floral : lilac, iris, dried flowers combined with a smoky touch together with spices and a hint of oak. It is fullbodied, velvety but one can easily notice good tanins showing a good combination of power and elegance. The best food companions are red meat, game and also giblets.

## Preservation

This wine should be kept a couple of years (2 to 3) for those who may not appreciate its strong character during its youth. It may also be decanted. Morgon Roche Noire can easily be kept 15 years if conditions of storage and humidity are well respected.

