

MOULIN-À-VENT CHÂTEAU DES JACQUES



Beaujolais
Appellation Village
Red
100% Gamay Grapes

Vineyards situation

Maison Louis Jadot bought the Château des Jacques in 1996. It is situated in Moulin à Vent, between Fleurie and Chenas, and has 27 ha vineyards of 'Moulin à Vent Château des Jacques'.

The soil is typically granitic.

The Moulin à Vent wine is now referred to as the «King of Beaujolais», and is considered to be the most Burgundian Cru of Beaujolais.

Characteristics

Geological origin and soil composition are quite different from the Côte d'Or. This is why the Beaujolais red wines are only made of Gamay grapes.

Wine making

The wine is vinified in closed vats with pumping over, and then aged in oak barrels for 6 months. One part of the grapes are de-stemmed.

Winemaker's comments / Gastronomy

The Louis Jadot Moulin à Vent is a full, robust Beaujolais, with a fleshy, almost fat texture and greater longevity than any other Cru of the Beaujolais. The exceptional quality of its structure preserves a fruitiness which becomes mellow with bottle age.

Preservation

It may be enjoyed after cellaring for 10 years or more (in good conditions of temperature and humidity). Then it will be perfect with red meat or game.

