



CHÂTEAU DES JACQUES

BOURGOGNE CLOS DE LOYSE

2022



Color
White

Chardonnay

Region
Beaujolais

Grape varieties

Appellation

Bourgogne

Features

This 9 hectares walled parcell near a Castle of medieval origin, was the land of the Lords of Loyse until 1643, when Chartreux monks took over and cultivated chardonnay there until 1793 (French Revolution). Chardonnay vines grown here, further down slopes of Chénas appellation and only a few kilometers away from Fuissé, benefit from a very different terroir from the rest of Southern Burgundy : alluvial soil lying on a granite bedrock, giving its wines a fruiter character.

Vinification

The Bourgogne "Clos de Loyse" is vinified for one half in stainless steel tanks and for 50% like its great northern cousins, in oak barrels. The wine is put in oak burgundy barrels right in the middle of its alcoholic fermentation to remain protected from oxidation.

Winemaking and bottling

During ageing the wine will remain protected from oxidation by a few lees stirring. The blend and bottling will take place after 8 to 9 months, at the end of spring.

Vintage

"At last a good-freezing winter that will give a good rest to our vines" were we thinking in January 2024 as snow was covering the vines. Hallas, mild temperatures appeared right at the beginning of February, getting the vegetative cycle started very early on. First buds were out by the end of March. April was sunny, May saw temperatures breaking all records (35°!) and water was scarce. Flowers spread their scents at the end of May. Thankfully, at last, June brought a few rains and thunderstorms helping grapes to develop. But these days, the price to pay for a bit of water is high. On the 24th and 25th of June some plots of Corcelette in Morgon, and Fleurie, was hit by hail. July came with incredibly high temperatures and sunshine, and, for the first time ever, we have seen grapes changing colours as early as the first week of July. August was as dry and hot, and not a cloud on the horizon. We started the harvest on Grand Carquelin plot in Moulin-à-Vent on the 19th of August. Like 2020, the vintage 2022 that we are now tasting, shows incredibly no signs of the turmoil and heat-waves of the year, and together with the dense colour and intensity, these wines are still fresh and elegant.

Tasting / Food pairing



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Bourgogne Clos de Loyse is fruity with a mellow but structured texture and hints of spice. It will pair well with poultry, pasta with mushroom and cream, roasted goose, white fish, sea-food and most cheeses such as goat cheese, brie or comté.

Preservation

Very charming in its youth, this wine can develop its aromas through ageing and can keep 5 to 10 years under the correct cellaring conditions.

