



CHÂTEAU DES JACQUES

MOULIN - À - VENT

Clos des Thorins

2022



Region

Beaujolais

Appellation

Moulin à Vent "Clos des Thorins"

Features

Here the Gamay vines are spread out over richer, deeper granitic soils and the full-south exposure is optimal. This is the emblematic lieu-dit of Romanèche-Thorins - indeed, it even gave it part of its name (following in the footsteps of the greatest climats of Burgundy).

Vinification

Picked and sorted by hand, then mainly de-stemmed, the grapes macerate slowly over the course of three or four weeks. Indigenous yeasts are used throughout the fermentation period, and extraction by means of both plunging and pumping over takes place on a regular basis.

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, the Limousin and the Nivernais.

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

This wine typically reveals fleshy fruit, weight and substance. It's the perfect match for hearty flavours: try it with game, charcuterie or strongly flavoured cheeses.

Preservation



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The wine needs two or three years to reach its harmony, and can then age comfortably for several decades.

