



CHÂTEAU DES JACQUES

MORGON

Corcelette

2020

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Morgon

Features

This wine comes from Corcelette single vineyard, it is one of the finest lieux-dits in Morgon with growing reputation. Here a shallower soil, close to a hard pink granite bedrock, and relative altitude (330 meters) facing East results in wines that are consistently showing fresh fruit aromas and a very seducing silky texture.

Vinification

Picked and sorted by hand, then mostly de-stemmed, the grapes macerate slowly over the course of three or four weeks. Some pigeage and pumping over take place during the fermentation period, depending on the vintage.

Winemaking and bottling

The wines are aged for 10 months in concrete tanks and in oak barrels, in our historic cellar ; new oak, one, two and three vintages old barrels. The oak used to make the barrels comes from the forests of Allier, Limousin and Nivernais in France.

Vintage

Winter 2020 is the warmest since the beginning of the XXth century, as a result, while the world enters into lockdown in March, the vine is awakening early. The following spring is equally warm until a cooler phase at the end of May as vine flowers are blooming. The weather got cooler in June with a few rains giving the vines a welcomed rest. Veraison takes place mid-July, rains disappear and temperatures are soaring to an overwhelming heat and an exceptional sunlight. Initially planned for the 24th of August the harvest started on the 21st, breaking an all-time record for the domaine. For having put the whole planet on hold, 2020 will make history, for Château des Jacques it will be remembered for its extraordinary character. Thanks however to our viticulture methods, and a careful vinification, 2020 is only theoretically a hot vintage, as in the wines nothing seems to show these extreme weather events: the wines' appearance are bright and beautiful, the palate mouth filling and fruity, and tannins are structured but silky.

Tasting / Food pairing

This Morgon Corcelette individual character is balanced between the typical freshness of gamay red fruits aromas and some firm tannins getting suppleness





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with a year or two in bottle. This attractively lively red wine with cherries and violet aromas will perfectly match all sorts of meat dishes with great personality.

Preservation

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

