



CHÂTEAU DES JACQUES

MOULIN - À - VENT

La Roche

2021

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Moulin à Vent "La Roche"

Features

As "la Roche" means, this vineyard is situated under the windmill (Moulin-A-Vent) on the mother rock old of 320 million years. Only the Gamay grape is able to prosper on such soils almost without any water reserve throughout the year.

Vinification

Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three to four weeks. Both pigeage and pumping over takes place during fermentation depending on the vintage.

Winemaking and bottling

The wines are aged in our historic cellar for 10 months, a period spent in oak barrels, partly new and partly one, two and three vinages old.. The oak used to make the barrels comes from the French forests of Allier, Limousin and Nivernais.

Vintage

If 2021 start as precarious as 2020, with a warm winter (we finished pruning in March wearing T-shirts) unfortunately history doesn't always repeat itself.

Beginning of April temperatures frost most of the country and Beaujolais was no exception : bud losses in Clos de Loyse, Champ de Cour and Aux Caves. The rest of spring was rainy and cool, needing a careful management of our (mostly organic) treatments to protect the vines against mildew.

At last June brought a much needed sun and warmth to dry and mature our grapes. The last weeks of July however worried us with a few thunderstorms.

August saved this vintage, with durably warm and dry conditions, allowing gamay to ripen smoothly, with just a few rains in September along the way, until our harvest started, in Carquelin and Thorins, on the 14 of September.

In 2021 nature was tough on our teams, but persistent and hard work in the vines, and a drastic sorting of our grapes, combined with a gentle extraction of fruits and aromas, lead to a charming style of wines : bright colours, delicious fragrances of red fruits, and silky textures, elegant freshness, are rewarding a vintage « saved from the waters ».

Tasting / Food pairing

La Roche is a wine of great tension, with lots of minerality and precision. It is very linear in style, a characteristic that makes it a particularly apt match for





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complex and refined dishes.

Preservation

The wine needs two or three years to reach its harmony, and can then age comfortably for several decades. Vintages such as 2009, 2005, 1999 1985, 1976 are just delicious today.

