



# CHÂTEAU DES JACQUES

## MOULIN À VENT

2021

### Color / Grapes

Red/Gamay

### Region

Beaujolais

### Appellation

Moulin à Vent

### Features

This wine is a blend made from our eight great terroirs of Moulin-A-Vent : Rochebrès, Carquelin, Champ de Cour, Thorins les Vérillats, La Roche, la Rochelle and Les Caves. The pink granite soils are different from one vineyard to another and show various depths, alterations and exposures.

### Vinification

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

### Winemaking and bottling

The wines are aged for 10 months in concrete tank and in oak barrels, in our historic cellar. The oak used to make the barrels comes from the 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

Rich and powerful, these wines display the essence of their appellation with elegant fruit, supple tannins and freshness. This wine will be a good companion to





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all sorts of dishes: meat, fish, cheese, vegetables etc ...

### Preservation

This Moulin-A-Vent needs two or three years to reach its harmony, and can then age easily for several decades. Vintages such as 2009, 2005, 1999, 1985 or even 1976 are delicious today.

