



# CHÂTEAU DES JACQUES

## MORGON

2022

### Color / Grapes

Red/Gamay

### Region

Beaujolais

### Appellation

Morgon

### Features

This wine is a blend made from three vineyards within the appellation of Morgon : Côte du Py, Bellevue and Roche Noire. They are planted on pink granite or on diorite: the blue rock landmark of Côte du Py. The depth and alteration of these soils vary from one vineyard to another.

### Vinification

Picked and sorted by hand, then mostly destemmed, the grapes macerate slowly over the course of three to four weeks. Both pigeage and pumping over take place at different stages of the fermentation according to the vintage profile.

### Winemaking and bottling

The wines are aged for 10 months in concrete tank 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.

### 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 Morgon individual character originates from the rich volcanic soils on which it grows. Although firm and powerful, the tannins show the Gamay typical





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suppleness. This deep wine with violet aromas will perfectly match all sorts of dishes with great personality.

### Preservation

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

