



CHÂTEAU DES JACQUES

MORGON

Corcelette

2021

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

If 2021 start as precautious 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

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.