



CHÂTEAU DES JACQUES

MORGON

2023

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

2023 Vintage is one of these "unexpected" great vintages : between its slow and quite challenging beginnings in spring, through a summer of successive heat waves, alternating with rainstorms and cooler days, it delivers now wines of an incredible balance between aromatic ripeness and elegant freshness.

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 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.

