



CHÂTEAU DES JACQUES

MOULIN - À - VENT

Clos de Rochegrès

2024

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Moulin à Vent "Clos de Rochegrès"

Features

This vineyard shows a high point of 361 metres above sea level. (Au Mont is the effective name of this place). Some blocks of "gray rocks" are emerging in the middle of our vine rows. On these steep slopes, facing South-East, the soils, made of shallow pink granite sand, with some quartz, are very draining. These conditions, combined with the winds, altitude and optimal orientation offer very concentrated wines, but with always a bit of freshness and elegance.

Vinification

Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three or 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 in our historic cellar for 10 months, a period spent in oak barrels, both old and new. The oak used to make the barrels comes from the forests of Alliers, Limousin and Nivernais.

Vintage

The 2024 Beaujolais vintage is characterised by unexpected conditions. A mild winter allowed for an early start, but frequent rainfall affected growth and flowering. Several hailstorms affected some plots, notably the Clos de Loyse (Chardonnay), but the warmth of July and August allowed for good ripeness. Harvesting began on September 9th with healthy grapes, and the quality is promising, offering an elegant, colorful, and harmonious vintage.

Tasting / Food pairing

This wine is opulent and generous, but always very fresh. Rochegrès is one of the best Moulin à Vent selections. It is complex and is therefore able to match a large choice of food : meat, cheese, vegetables etc ...

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 or 1976 are just delicious today.

