



# CHÂTEAU DES JACQUES

## BEAUJOLAIS CLOS DE LOYSE

2024



Color / Grapes  
white/chardonnay

Region  
Beaujolais

Appellation  
Beaujolais

### Features

This 10 hectares walled parcell near a Castle of medieval origin, was the land of the Lords of Loyse until 1643, when Chartreux monks took over and cultivated white grapevines there until 1793 (French Revolution). Chardonnay vines grown here, further down slopes of Chénas appellation and only a few kilometers away from Pouilly-Fuissé, benefit from a very different terroir from the rest of Southern Burgundy : alluvial soil lying on a granite bedrock, giving its wines a fruiter character.

### Vinification

The grapes are pressed straight after the harvest, the musts then rests overnight for cold settling (debourbage) in stainless steel vats. Half of this wine have undergone a fermentation and ageing on its lees in oak burgundian barrels, when the other half fermented and continued its ageing in stainless steel vats.

### Winemaking and bottling

During its maturation the wine will remain protected from oxidation by a few lees stirring. The blend and bottling will take place after 8 to 9 months, at the end of spring.

### 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

Clos de Loyse is fruity with a mellow but structured texture and hints of sweet spices. It will pair well with roasted poultry, pasta with mushroom and cream, roasted turkey, white fish, sea-food and most cheeses such as goat cheese, brie or comté.

### Preservation

Very charming in its youth, this wine can develop its aromas through ageing and can keep 5 to 10 years under the correct cellaring conditions.