



Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

14.00%

Residual Sugar

less than 2 g/l

Total Acidity

5.24 g/l

Drinking Window

2024 - 2036

Tasting Guide



Tasting note printed

16/04/2024

Moulin-à-Vent 2015 3 x Magnums 3x150cl

Winemaker Notes

A very different style of Beaujolais Cru which shows the potential of really well made Cru Beaujolais.

Vineyard

Louis Jadot purchased the Château des Jacques estate in Moulin à Vent at the end of 1996. The estate is well known as one of the most prestigious in Beaujolais and is made up of 6 different "clos" totalling 28.78 ha, which are now all vinified separately.

Winemaking

The grapes are de-stemmed and crushed before fermentation and the wine is barrel aged to create a wine with rich and succulent Gamay fruit as well as having the concentration and structure to develop in bottle.

Vintage

2015 was characterized by a very cold winter followed by a mild drought in spring, which led to bud break at the start of April. The rest of the spring was hot and dry and enabled the vines to grow at a fast pace and to ensure flowering was taking place in ideal conditions. Summer was really hot until the start of August with the arrival of slightly cooler weather and, even more importantly, some rainfall. This allowed the vines to finish their ripening in ideal conditions even if there was still limited water available for the vines' roots, which resulted in lower yields. The harvest started on the 31st August and we are pleased to say that 2015 is a great vintage, similar to 2009.

Food match

Grilled and Roasted Red Meats

Good match with traditional Beef Bourguignonnes.

