



#### Grapes

100% Gamay

#### Region/Appellation

Beaujolais

#### Alcohol by volume

12.5%

#### Residual Sugar

less than 2 g/l

#### pH

3.47

#### Total Acidity

5.61 g/l

#### Drinking Window

2025 - 2028

#### Tasting Guide

A B C D E  
Light Medium Full

#### Tasting note printed

09/08/2025

# Moulin-à-Vent 2021 6x75cl

## 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 8 different 'clos' totalling 28.78 ha, which are now all vinified separately. This wine is a blend made from our eight great terroirs of Moulin-a-Vent : Rochegrès, Carquelin, Champ de Cour, Thorins les Vérillats, La Roche, la Rochelle and Les Caves. The pink granite soils are different from one vineyard to another and show various depths, alterations and exposures.

## Winemaking

Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three to four weeks. Pigeage and pumping over take place during fermentation depending on the vintage. Aged in our historic cellar for 10 months, a period spent in oak barrels: new barrels and one year/two years old barrels. The oak used to make the barrels comes from the French forests of Allier, Limousin and Nivernais.

## Food match

Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

