Moulin-à-Vent Champ de Cour 2015 6x75cl

Grapes
100% Gamay

Region/Appellation
Beaujolais

Alcohol by volume
14.50%

Residual Sugar
less than 2 g/l

pH
3.35

Total Acidity
5.12 g/l

Drinking Window
2024 - 2035

Tasting Guide

A	B	C	D	E
Light	Medium			Full

Tasting note printed
29/03/2024

Winemaker Notes

Exquisite colour, deep cherry red. Releases powerful aromas, of lush red fruit and spices, both elegant and dense. The taste is abundant, tannins are well formed despite their youth, at once harmonious, delicate and impressive. A wine of the highest standard, with a full, fleshy fruit character.

Vineyard

Château des Jacques is probably one of the most prestigious estates in Beaujolais and Maison Louis Jadot purchased the estate at the end of 1996. It is located in the Beaujolais region of Moulin á Vent, between Fleurie and Chenas. Château des Jacques has a total of 28.78ha in Moulin á Vent. Each of the 6 'Clos' has its own distinct terroir. Moulin á Vent is now referred to as the King of Beaujolais, and considered to be the most Burgundian Cru of Beaujolais. The Clos de Rochegrès covers 9ha. The geological origin and soil composition are quite different from the Côte d'Or, which is why Beaujolais red wines are made only from Gamay grapes. The soil is quite light, made up of sand and a little bit of clay, lying on a bedrock high in manganese, that gives the wine its deep colour.

Winemaking

The wine is vinified in closed vats with pumping over, and then aged in oak barrels for 12 months. One part of the grapes is destemmed. Clos de Rochegrès is an 9ha vineyard, renowned for producing wines of great weight and character, that are capable of ageing and maturing over 10 years. The wine is made in the traditional Burgundian way and is aged in new oak casks prior to bottling.

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

Rack of lamb with a herb crust