



Moulin-à-Vent Clos de Rocheegrès 2017 6x75cl

Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

14%

Residual Sugar

less than 2 g/l

pH

3.66

Total Acidity

5.05 g/l

Tasting Guide



Tasting note printed

01/05/2025

Winemaker Notes

This wine has an exquisite deep cherry red colour. It 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. It will be fine drinking for 10-20 years, perhaps even longer. This wine will perfectly match with red meat in sauce, game and most cheeses.

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 à Vent, between Fleurie and Chenas. Château des Jacques has a total of 28.78ha in Moulin à Vent. Each of the 6 'Clos' has its own distinct terroir. Moulin à Vent is now referred to as the King of Beaujolais, and considered to be the most Burgundian Cru of Beaujolais. The Clos de Rocheegrès 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.

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Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Try with slow roasted leg of lamb.

