



Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

14.5%

Residual Sugar

0.1 g/l

pH

3.52

Total Acidity

5.63 g/l

Drinking Window

2025 - 2030+

Tasting Guide



Tasting note printed

17/09/2025

Moulin-à-Vent Clos de Rochegrès 2020 6x75cl

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, purchased by Maison Louis Jadot at the end of 1996. It is located in the Beaujolais region of Moulin-à-Vent, between Fleurie and Chênas. Château des Jacques has a total of 28.78ha vineyards in Moulin-à-Vent. Each of the 6 'Clos' has its own distinct terrior. 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.

Vintage

A vintage of excellent quality, which started early thanks to a warm spring and early summer, with some very hot weather in July and August. Pinot Noir in particular had small berries, but beautifully concentrated and Chardonnay managed to hold its acidity.

Food match

Try with slow roasted leg of lamb.

