



Moulin-à-Vent Clos de Rochegrès 2021 6x75cl

Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

12.5%

Residual Sugar

less than 2 g/l

pH

3.48

Total Acidity

5.55 g/l

Tasting Guide



Tasting note printed

06/08/2025

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 terrior. 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 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

August saved this vintage, with durably warm and dry conditions, allowing gamay to ripen smoothly, with just a few rains in September along the way, until our harvest started, in Carquelin and Thorins, on the 14 of September.

Food match

Try with slow roasted leg of lamb.

