

Grapes 100% Gamay

Region/Appellation Beaujolais

Alcohol by volume 14.00%

Residual Sugar  $0.8\,\mathrm{g/l}$ 

pН 3.53

**Total Acidity** 5.41 g/l

**Drinking Window** 2024 - 2036

**Tasting Guide** 





Medium

Tasting note printed 20/04/2024

# Moulin-à-Vent Clos du Grand Carquelin 2015 3 x Magnums 3x15ocl

#### 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 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 Beauiolais, and considered to be the most Burgundian Cru of Beaujolais. Clos du Grand Carquelin south-exposed vineyard is dominated by granitic sands that are deeper and a little bit heavier, with more clay present than its neighbours.

## 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 de-stemmed.

## 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

