



# Beaujolais-Villages 'Combe aux Jacques' 2020 6x75cl

## Grapes

100% Gamay

## Region/Appellation

Beaujolais-Villages  
A.O.C.

## Alcohol by volume

13.50%

## Residual Sugar

1.2 g/l

## pH

3.56

## Total Acidity

5.24 g/l

## Drinking Window

2024 - 2026

## Tasting Guide

**A** B C D E  
Light Medium Full

## Tasting note printed

24/02/2025

## Winemaker Notes

The wine has a good structure and will therefore be able to age several years. This Beaujolais-Villages 'Combe aux Jacques' should be drunk quite cool in order to protect the delicious aromas of fruits and the delicate freshness which is the signature of this wine.

## Vineyard

Made with 100% Gamay grapes. The Louis Jadot cuvée comes mainly from the regions of Lantignié, Lancié and Regnié where the best Beaujolais-Villages are located, on a typical granite based soil. Amongst the 22,000 ha of vineyards planted in the Beaujolais region (south of Burgundy) about 6,000 ha use the name Beaujolais-Villages AOC - they are the intermediary between the straight Beaujolais and the 10 Crus.

## Winemaking

In 1998 Louis Jadot opened their new Combe aux Jacques Winery, near the village of Brouilly. For the first time in the Beaujolais area, they are purchasing grapes, rather than must or juice to produce a Beaujolais Villages. A proportion of the grapes are destemmed and undergo a 14 day maceration.

## 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

Grilled and Roasted Red Meats

Perfect with pâté, charcuterie and lots of crusty French bread.

