



Beaujolais-Villages 'Combe aux Jacques' 2022 6x75cl

Grapes

100% Gamay

Region/Appellation

Beaujolais-Villages
A.O.C.

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.53

Total Acidity

5.081592 g/l

Drinking Window

2024 - 2026

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

24/12/2024

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

Winter 2021-2022 alternated between mild periods and colder temperatures, such as those we experienced right at the start of the new year. It was more or less dry. The wines are deeply coloured, without being as inky as those of 2018 or 2020. This is a sign that we managed the levels of hydric stress well. The grapes had good levels of ripeness, but, like the whites, the reds are not excessive. The modest levels of acidity throws emphasis onto the silky texture of the tannins. There is good density of fruit in this vintage, and the noses also suggest intense levels of fruit. The maturation period should allow these wines to retain their freshness.

Food match

Grilled and Roasted Red Meats

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

