



Grapes
100% Gamay

Region/Appellation
Beaujolais

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.53

Total Acidity
5.4 g/l

Drinking Window
2024 - 2033

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

Tasting note printed
22/12/2024

Moulin-à-Vent 2011 I X Jeroboam (3 litres ~ 4 bottles) IX300cl

Winemaker Notes

A very different style of Beaujolais Cru which shows the potential of really well-made Cru Beaujolais.

Vineyard

Louis Jadot purchased the Château des Jacques estate in Moulin à Vent at the end of 1996. The estate is well known as one of the most prestigious in Beaujolais and is made up of 6 different "clos" totalling 28.78 ha, which are now all vinified separately.

Winemaking

The grapes are de-stemmed and crushed before fermentation and the wine is barrel aged to create a wine with rich and succulent Gamay fruit as well as having the concentration and structure to develop in bottle.

Vintage

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took place in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity.

Food match

Casseroles/Stews

Good with Beef Bourguignonnes

