



# Moulin-à-Vent 2019 3 x Magnums 3x150cl

Grapes  
100% Gamay

Region/Appellation  
Beaujolais

Alcohol by volume  
14.00%

Residual Sugar  
less than 2 g/l

pH  
3.65

Total Acidity  
4.66 g/l

Drinking Window  
2024 - 2030

Tasting Guide



Tasting note printed  
21/12/2024

## Winemaker Notes

The King of Beaujolais Cru, showing the potential of well-made Beaujolais. Succulent and structured, blended from the estate's various Clos.

## 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 season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

## Food match

Grilled and Roasted Red Meats

Good match with traditional Beef Bourignon, game or mature cheeses.

