



Grapes
100% Gamay

Region/Appellation
Beaujolais

Alcohol by volume
13.00%

Residual Sugar
less than 2 g/l

pH
3.5

Total Acidity
5.26 g/l

Drinking Window
2024 - 2032

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

Tasting note printed
03/07/2024

Moulin-à-Vent Clos de Rocheegrès 2011 3 x Magnums 3x150cl

Winemaker Notes

This wine has an exquisite deep cherry red. It 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. It will be fine drinking for 10-20 years, perhaps even longer.

Vineyard

Château des Jacques is probably one of the most prestigious estates in Beaujolais and Maison Louis Jadot purchased the estate at the end of 1996. It is in the Beaujolais region of Moulin à Vent, between Fleurie and Chenas. Château des Jacques has a total of 28.78ha in Moulin à Vent. Each of the 6 'Clos' has its own distinct terroir. Moulin à Vent is now referred as the King of Beaujolais, and considered to be the most Burgundian Cru of Beaujolais. The Clos de Rocheegrès covers 8ha. The geological origin and soil composition are quite different from the Côte d'Or, which is why Beaujolais red wines are made only from Gamay grapes. The soil is quite light, made up of sand and a little bit of clay, lying on a bedrock high in manganese, which is a notable physical condition of Moulin à Vent. This helps give the wine its deep colour.

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 destemmed. Clos de Rocheegrès is an 8ha vineyard, renowned for producing wines of great weight and character, that are capable of ageing and maturing over 10 years. The wine is made in the traditional way and is aged in new oak casks prior to bottling.

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

Grilled and Roasted Red Meats

Divine with roast game

