



Moulin-a-Vent Clos de RocheGRES 2018 6x75cl

Grapes

100% Gamay

Region/Appellation

Beaujolais

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.54

Total Acidity

5.64 g/l

Drinking Window

2024 - 2028

Tasting Guide



Light Medium Full

Tasting note printed

22/02/2025

Winemaker Notes

This wine has an exquisite deep cherry red colour. 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. This wine will perfectly match with red meat in sauce, game and most cheeses.

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 located 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 to as the King of Beaujolais, and considered to be the most Burgundian Cru of Beaujolais. The Clos de RocheGRès covers 9ha. 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, that gives the wine its deep colour.

Winemaking

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Vintage

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted Red Meats

Try with slow roasted leg of lamb.