



CHÂTEAU DES JACQUES

MORGON

2019

Color / Grapes

Red/Gamay

Region

Beaujolais

Appellation

Morgon

Features

This wine is a blend made from three vineyards within the appellation of Morgon : Côte du Py, Bellevue and Roche Noire. They are planted on pink granite or on diorite: the blue rock landmark of Côte du Py. The depth and alteration of these soils vary from one vineyard to another.

Vinification

Picked and sorted by hand, then often de-stemmed, the grapes macerate slowly over the course of three or four weeks. Some pigeage and pumping take place during the fermentation period, according to the vintage.

Winemaking and bottling

The wines are aged for 10 months in concrete tank and in oak barrels, in our historic cellar ; new oak, one, two and three vintages old barrels. The oak used to make the barrels comes from the forests of Allier, Limousin and Nivernais.

Vintage

This was a year of paradoxes, one in which the delicacy of texture and sheer deliciousness of the wines do not reveal how challenging this growing season has been for both the vineyards and the growers.

The worries started with one of the mildest winters since the start of the 20th Century which triggered a very precautionary awakening of the vines at the end of March. For the first time in decades, frosts hit Beaujolais early April. The vineyards planted on the lower slopes of Morgon and Moulin-à-Vent, and our Clos de Loyse Chardonnays were the most affected, with nearly 70% of losses. April conditions were cool and rainy which helped to replenish the water table to a level compensating for the coming dry month of May.

From then, heat and drought conditions established in Beaujolais. Without the necessary water reserves, our granitic soils put the gamay vines to the test, and the heavy rains that fell towards the end of August brought true relief to the vineyards.

With cool temperatures and stormy conditions concerns arouse for the health of the bunches and risks of hails. Salvation arrived towards the end of August and the beginning of September with the return of sunny, warm and dry weather, ideal conditions in which to ripen the grapes. On the 20th of September, picking began in Carquelin and Champ de Cour, and finished three weeks later on the heights of Corcelette.





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Tasting / Food pairing

This Morgon individual character originates from the rich volcanic soils on which it grows. Although firm and powerful, the tannins show the Gamay typical suppleness. This deep wine with violet aromas will perfectly match all sorts of dishes with great personality.

Preservation

The wine needs two or three years to reach its harmony, and can then age comfortably for several decades.

