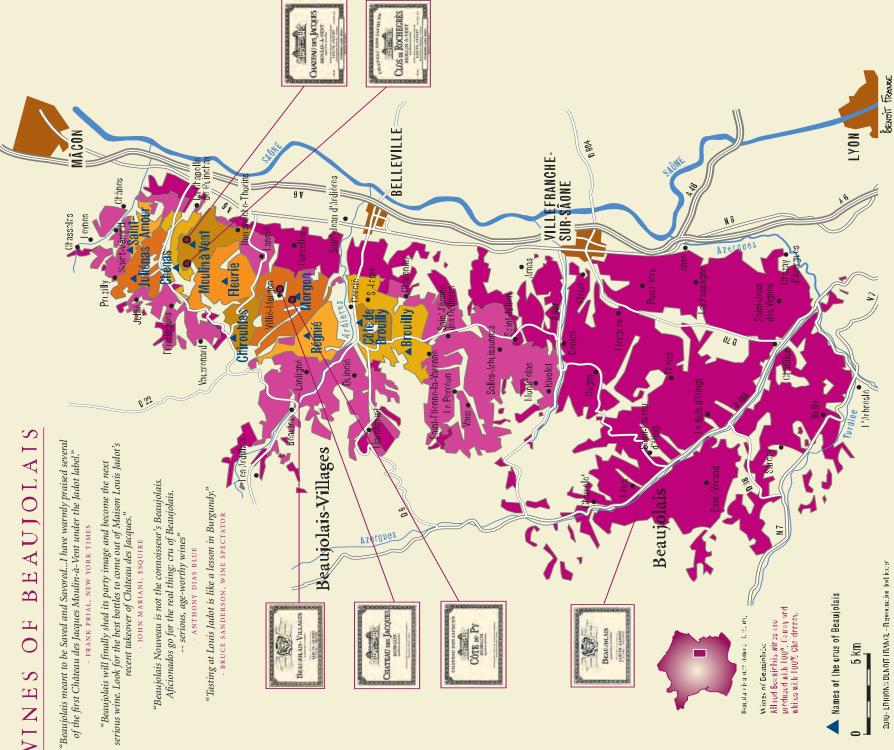
# AUJOLAI BE щ S XIX WIZE



#### LOUIS JADOT BEAUJOLAIS

Soil: Mainly made of clay, calcareous with granite. Of the 55,000 acres of vineyards planted in the Beaujolais region, about 25.000 acres (10.000 hectares ) are under Beaujolais "Appellation d'Origine Contrôlée". It is the largest of Beauiolais' appellations, covering 60 villages, and refers to all basic Beaujolais wines.



- Grape Variety: 100% Gamay
- Exposure: South and Southeast
- Tasting Note: Beaujolais plucks its aromas from its terroir and gives them up simply, with freshness and light. These are wines to enjoy throughout the year for the strength of their full, unflagging floral and fruity bouquet.
- According to Lyon chef Paul Bocuse, Beaujolais wine is used to make a traditional regional dessert involving a glass of sliced peaches, topped with black currants and drenched in chilled Beauiolais wine.

#### LOUIS JADOT BEAUJOLAIS-VILLAGES

Soil: Mainly composed of granite. Of the 55.000 acres of vineyards Beaujolais region, about 15.000 acres (6.000 hectares) are under the name Beaujolais-Villages "Appellation d'Origine Contrôlée." Beaujolais-Villages is blended from two main sources: local growers and the Regnié Cru.



- Grape Variety: 100% Gamay
- Exposure: South and Southeast
- Tasting Note: Strong, red purple color. Fresh red fruits on the nose with a hint of dark cherry. Slightly spicy with a touch of grey pepper, licorice and a touch of rose flower. Very well balanced with a nice acidity and the tannins' presence on the finish invites food pairing, such as with terrines, charcuteries, grilled red meat, white fish, cheese or simply as the sole wine of a meal.

### CHÂTEAU DES JACQUES MOULIN-À-VENT

- Château des Jacques is one of the most prestigious estates in Moulin-à-Vent, acquired by Maison Louis Jadot in 1996 (67 acres)
- Soil: Crystalline granite with high manganese concentration imparts intense aromas and flavor to the wines
- Grape Variety: 100% Gamay
- Exposure: South and Southeast
- · Wine Making: Estate-bottled, the wines rest for a minimum of ten months in the historic château's cellars
- Tasting Note: Harmonious, full and structured with the rich flavors of the Moulin-à-Vent cru
- · Will improve for six to ten years in bottle, far longer than most Beaujolais
- · Often compared with great Burgundies, many leading critics have noted that these wines truly express the character of the terroir
- · Robert Parker has said that the greatest Moulin-à-Vent he ever tasted came from Château des Jacques.

# CHÂTEAU DES JACQUES MOULIN-À-VENT. CLOS DES ROCHEGRÈS

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CHAIFAUTES, JACQUES

MOULIN-A-VENT

- Soil: Sandy with rocks in some parts, the bedrock is very close to the surface especially on top of the slope, imparting a pink color to the sand.
- 20 Acre vineyard
- Grape Variety: 100% Gamay
- Exposure: Steep, elevated slope facing South and Southeast
- Tasting Note: Beautiful deep red color with purple hue. Very elegant bouquet marked by floral notes. Generous on the palate, tender and elegant with persistent tannins, great aging potential
- Grown on the oldest soil of all the Clos, Clos de Rochegrès has great aging potential.

# CHÂTEAU DES JACQUES MORGON

- Soil: Schist, layered granite; like Moulin-à-Vent, Morgon soil is rich in manganese, which bonds with the true plant matter in the soil to lend the wines density and vigor.
- 65 acre vineyard acquired in 2001
- Grape Variety: 100% Gamay
- Exposure: Slopes facing South and Southeast
- Tasting Note: Deep color, with intense aromas of cherry and apricot
- The Morgon character is so distinctive that the cru is often referenced "le vin Morgonne" and refers to a robust, generous style, and a heavy bouquet of wild cherries.



### CHÂTEAU DES JACQUES MORGON, CÔTES DU PY

Soil: The Estate vineyard is spread over an old volcano with a soil composed of schist, granite and blue basalt, Like Moulin-à-Vent, Morgon soil is rich in manganese, which bonds with the true plant matter in the soil to lend the wines density and vigor, and also makes them slower to evolve.



MCBILIN-A-YENT

- 13 acre vinevard
- Grape Variety: 100% Gamay
- Exposure: Southeast
- Tasting Note: Elegant, aromatic and intense, characterized by fragrant red berries. The palate is firmly structured with excellent balance
- The Morgon character is so distinctive that the cru is often referenced "le vin Morgonne" and refers to a robust, generous style and a heavy bouquet of wild cherries
- Approaches maturity in most vintages after 10 years.

