



Gervais & Vine Wine Club

Tasting Notes

Louis Jadot
Chateau des Jacques
Moulin-a-Vent

First among the crus of Beaujolais, Moulin-à-Vent is named for a windmill situated on the summit of a low granite hill overlooking the historic town of Les Thorins. Who cares you may ask? The important word of that sentence is granite. Granite? Yes, granite. Granite plays a big part in the flavor of this wine. It makes this wine have a very aromatic bouquet and lush fruit. Moulin-a-Vent is the most distinctive of the other crus of Beaujolais.

In November 1996, Maison Louis Jadot acquired the renowned cellars and vineyards of Château des Jacques, a beautiful 67-acre estate in Moulin-à-Vent. Most of the estate is planted with Gamay, in five parcels, or 'clos', with south and southeastern exposure, the notable exception being Grand Clos de Loyse, a separate 22-acre domaine planted to Chardonnay. Many leading critics, including us (even though we're not considered 'leading critics') have noted that these wines truly express the character of each clos. Robert Parker has said that the greatest Moulin-à-Vent he ever tasted came from Château des Jacques and of the dozen or so we've tasted, we agree.

Deep ruby color and a direct fragrance of red raspberry, blackberries, spice and pepper lead into this wine's concentrated palate of sweet, ripe, crushed fruit and moderately firm tannins offset by a fresh, balanced acidity. Since a large part of the harvest is aged in oak barrels, there is much more structure than you would expect in a Gamay. The wine is estate-bottled and rests for a minimum of ten months in the historic cellars, located beneath the château grounds and park. Combining great harmony, fullness and structure with the rich flavors of the cru, Château des Jacques will improve for six to ten years in bottle, far longer than most Beaujolais.

Wine Club: \$17.99