



CHÂTEAU DES JACQUES

# 2024 VINTAGE

**T**he key word you need in order to understand the 2024 vintage is 'unexpected'.

With a relatively early start to the growing season, compared to norms established over the past 30 years, budbreak took place a week earlier than average, during the last few days of March.

Spring was damp, winter was as well, with mild temperatures prevailing, but also with frequent rainfall that left our soils more or less saturated at the start of the viticultural year.

Our parcels of chardonnay in the Clos de Loyse avoided any frost damage, but overnight temperatures that tumbled to close to zero set growth back and had a negative impact on the formation of the flower clusters.

The brakes were gradually applied to growth, and the jump start we got on the season with the early budbreak was transformed into a delay on the average growth cycle, and by the time véraison took place at the start of August we were about a week behind on the decade's average.

We saw the first flowers appear in Carquelin on 28 May, the disease pressure linked to the abundant rainfall was exacerbated during this crucial phase.

Our chardonnays, having already been penalised by the cold, began to suffer from the excess rainfall, with a complicated flowering and then some hail damage towards the end of June.

In terms of our gamays, we set to work with renewed vigour in order to ensure a harvest with good potential.

In all, we experienced five episodes of light hail whose impact was felt most strongly in Fleurie, on the heights of Moulin-à-Vent and the chardonnays in Loyse, setting our nerves on edge on 27 April, 3 May, 19 June, 26 June and 31 July.

Harvest began on 9 September in the Clos du Grand Carquelin, and we picked during the course of a fortnight, relieved to be harvesting bunches with good levels of sugar and phenolic ripeness, largely thanks to the good weather that prevailed during August.

After a challenging season that dictated the need for constant work in the vineyards, we are delighted to see both quality and homogeneity in this elegant vintage, with wines that show great purity of fruit and silky, balanced tannins.

In the cellar, the cool ambient temperatures of the harvest season came in very handy during our pre-fermentation cold soaks, giving the wines complexity. The alcoholic fermentations were slow and gentle, helping to ensure good depth of colour, then the malolactic conversion allowed the wines to round out over winter.

Julie Pitoiset  
Director & Winemaker

100 ans  
years

1924-2024