WINE ENTHUSIAST MAGAZINE

## CHÂTEAU DES JACQUES
Morgon 2022

# Points




This wine engages and enlivens the senses. Rhubarb and cherry-cola aromas begin on the nose followed by hints of dried-cranberry skin and forest floor. Tannins are refined and soulful on the palate. Pair with chicken paillard, skirt steak and mushroom risotto.

April 1, 2025
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