

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

© 2026 Kobrand Corporation, Purchase, NY



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

© 2026 Kobrand Corporation, Purchase, NY



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

© 2026 Kobrand Corporation, Purchase, NY



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

© 2026 Kobrand Corporation, Purchase, NY



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

© 2026 Kobrand Corporation, Purchase, NY



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

© 2026 Kobrand Corporation, Purchase, NY

