

CHÂTEAU
JACQUES NOIR
SAINT-EMILION



« Mature, complex bouquet of red and black tea, antique wood, dried black and red berries and leaves, roasted meat and cigar embers. Palate has classic earthy « sousbois » personality, the tannins retain grip and the acidity is fresh and invigorating.»

(Colin GENT - MW)



Merlot



Red meats, cheeses



Ideally within 10-20 years



Best served 60-65 °F