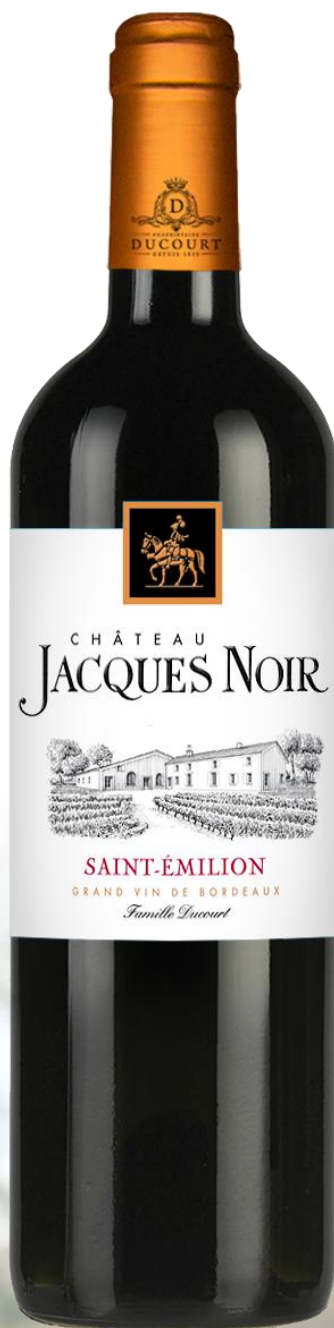




# CHÂTEAU JACQUES NOIR

SAINT-ÉMILION



Serious work has been carried out in the vineyard and in the winery to restore this historic property that was bought by our family in 2001. Situated on the eastern side of the appellation, its terroir provides beautiful, elegant Merlot, the favoured right-bank varietal.

It is said that this chateau was originally the den of an unmerciful warlord; he was named "Le Noir" – The Black - due to his black armor and his tendency to attack after sunset. By day he lived there with his men, soldiers or winemakers... and by night he plotted with his thieves.

## VINEYARD

**Region :** Bordeaux, Left Bank, France

**Surface area :** 5.6 hectares

**Soil type :** Clay

**Grape variety :** Merlot

**Vineyard management :** Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

**Vineyard manager :** Philippe Ducourt

## THE WINE

**Harvest :** Sorting the best grapes, harvesting in the cool, early morning

**Maceration :** Pre-fermentation cold maceration of 24 to 48 hours

**Fermentation :** Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated steel vats at around 18°C.

**Ageing :** Ageing in oak barrels for 12 months (33% new, 33% once-used, 33% twice used). Bottling and ageing in our cellars for at least 18 more months.

**Average annual production :** 33 000 bottles

**Oenologist :** Jérémy Ducourt

## TASTING NOTES

**Colour :** Bright ruby red

**Nose :** Delicate, almost soft, bringing together red fruit and toasted notes.

**Mouth :** A round attack with plenty of oak reveals great maturity and a balanced structure supported by soft tannins. Persistent notes of strawberry and blackberry bring freshness and elegance on the finish.

**Food pairings :** Red meat, grilled or in a sauce, game, lightly-spiced dishes, cheeses, chocolate desserts