



CHÂTEAU JACQUES NOIR

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.

VIGNOBLE

Region : Bordeaux, Right Bank, France

Surface area : 5,6 Ha

Soil type : Clay

Graoe variety : Merlot

Vineyard management : Sustainable cultivation, Guyot pruning, grassed soil, leaf removal, green harvesting

Vineyard Manager : Philippe Ducourt

VINIFICATION

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

Maceration : Cold pre-fermentation maceration for a few days.

Fermentation : Alcoholic fermentation in small stainless steel vats around 26°C with fractional pumping over for a gentle extraction. Vatting for 3 to 4 weeks to complete the extraction. Run-off and selection of free-run juice.

Elevage : Malolactic fermentation and maturation in French oak barrels for 12 months (50% new, 50% one wine). Bottled and aged in our cellars for at least another 24 months.

Average annual production : 3 000 bottles

Oenologist : Jérémy Ducourt

DÉGUSTATION

Colour : Deep purple with purple glint

Nose : Fruity and intense, with notes of griotte, blue fruits, light spices and a present and elegant woodiness.

Mouth : Freshness evoking juicy blackcurrant as well as floral notes and a touch of black tea. The palate is full, fruity and powerful. Well balanced with elegant tannins.

Food pairings : Red meat grilled or in sauce, game, slightly spicy dishes, cheese, chocolate desserts.

