

CHÂTEAU JACQUES NOIR



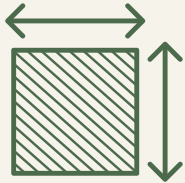
THE VINEYARD

Extensive works have been carried out both in the vineyard and winery to restore this delightful bijou estate bought by our family in 2001. Located to the east of the appellation, the terroir here is perfectly suited to the delicate character of Merlot, the Right Bank’s predominant grape variety.

According to legend, the Château was once the residence of a local country squire known as ‘Le Noir’ (the Black), a name coined due to his armour and nocturnal escapades. He lived here with his entourage, vigneronns by day, outlaws by night.



AOC Saint-Émilion



5.60 ha



Clay



5,500 pieds / ha



LOCALISATION



HISTORY

Beyond its history, Château Jacques Noir today embodies a distinctive vision of wine: one that balances character with accessibility. Faithful to the identity of the great Merlots of the Right Bank, it stands out for wines that are generous, structured, and elegant—crafted to be both expressive and immediately appealing.

The name Jacques Noir, rich in mystery, echoes the depth and intensity of the wine itself. A strong identity reflected in every cuvée, where fruit, roundness, and precision come together with remarkable harmony.

Praised by numerous critics for its consistency and distinctive style, Château Jacques Noir has established itself as a wine of character, capable of captivating palates both in France and internationally. It is also featured on the wine lists of Michelin-starred restaurants and prestigious clubs.



CHÂTEAU JACQUES NOIR

Appellation: Saint-Émilion

Blend: Merlot

Certification: HVE 3, CSR "Cultivons Demain".

Maceration: Cold pre-fermentation maceration for 24 to 48 hours.

Fermentation: Alcoholic fermentation in temperature-controlled stainless steel tanks at around 26°C, followed by gentle maceration for 3 weeks at 30°C. Run-off and pressing, with separation of free-run and press juices. Malolactic fermentation in temperature-controlled stainless steel tanks at around 18°C.

Ageing: Aged in oak barrels for 12 months ($\frac{1}{3}$ new barrels, $\frac{2}{3}$ previously used barrels). Bottled and further aged in our cellars for at least 18 additional months.

Average annual production: 33,000 bottles



TASTING

2021 VINTAGE

92 POINTS, CELLAR SELECTION – WINE ENTHUSIAST

“Pure Merlot, this wine from the east of the appellation is balanced with black fruits and layers of tannins and spice. It is a succulent wine, acidity and a dry core giving a fresh aftertaste.”

2022 VINTAGE

92 POINTS – CHARLES TAYLOR

“This is the finest Jacques Noir that I've ever tasted. Ripe and fruity with excellent freshness and vitality and a long, generous aftertaste.”



COLOUR

Bright ruby

NOSE

Delicate, with aromas of red fruits and toasted notes

MOUTH

Round and oaked, with good depth and smooth, well-integrated tannins. The elegant finish reveals notes of blackberry and liquorice

FOOD & WINE PAIRINGS

Grilled or sauced red meats, game, lightly spiced dishes, cheeses, chocolate desserts

CHÂTEAU JACQUES NOIR

RÉSERVE DE FAMILLE

Appellation: Saint-Émilion

Blend: Merlot

Certification: HVE 3, CSR “Cultivons Demain”.

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

Fermentation: Alcoholic fermentation in small stainless steel tanks at around 26°C, with fractioned pump-overs for gentle extraction. Maceration for 3 to 4 weeks to complete extraction. Run-off and selection of free-run juice.

Ageing: Malolactic fermentation and ageing in French oak barrels for 12 months (50% new barrels, 50% previously used barrels). Bottled and further aged in our cellars for at least 24 additional months.

Average annual production: 3,000 bottles



TASTING

COLOUR

Deep violet with purple highlights

NOSE

Fruity and intense, with notes of Morello cherry and blue fruits, alongside subtle oaky and spicy hints

MOUTH

Full-bodied and powerful, driven by juicy blackcurrant, with floral touches and a hint of black tea. Fine tannins and a well-balanced structure

FOOD & WINE PAIRINGS

Grilled or sauced red meats, game, lightly spiced dishes, cheeses, chocolate desserts



2018 VINTAGE

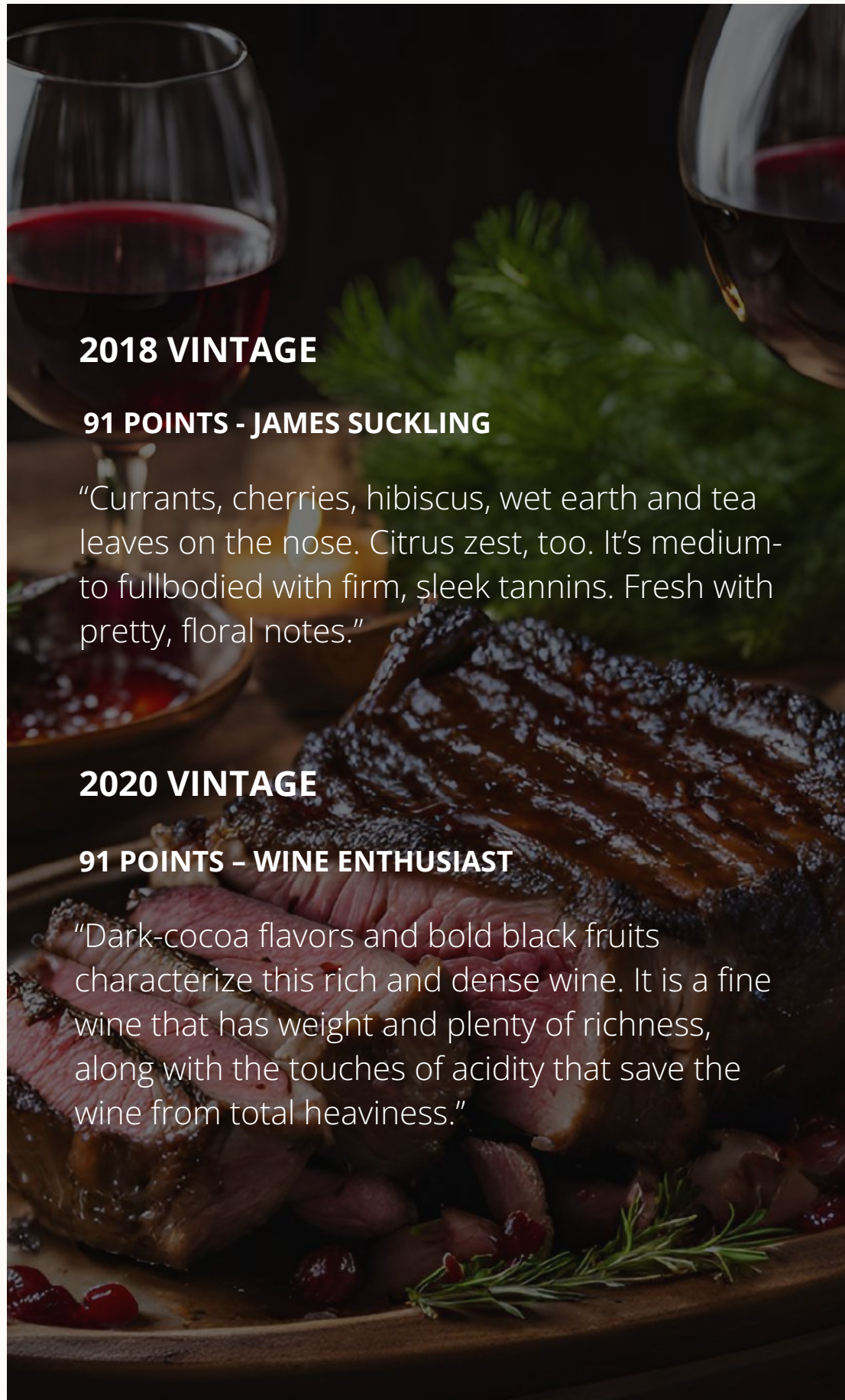
91 POINTS - JAMES SUCKLING

"Currants, cherries, hibiscus, wet earth and tea leaves on the nose. Citrus zest, too. It's medium-to fullbodied with firm, sleek tannins. Fresh with pretty, floral notes."

2020 VINTAGE

91 POINTS - WINE ENTHUSIAST

"Dark-cocoa flavors and bold black fruits characterize this rich and dense wine. It is a fine wine that has weight and plenty of richness, along with the touches of acidity that save the wine from total heaviness."



FAMILLE
DU COURT
— DEPUIS 1858 —



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