

Château Jacques Noir - *Réserve de Famille*

AOC SAINT-ÉMILION

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, vigneron by day, outlaws by night.

GRAPE VARIETY

Merlot

TERROIR

0.60 Ha
Clay

VITICULTURE

Sustainable agriculture, HVE3 certification.
Grassing of the rows and soil preparation.

WINEMAKING

Cold maceration. Fermentation in thermo-regulated vats, malolactic fermentation and ageing in oak barrels.

TASTING NOTES

Deep purple color. Notes of morello cherries, blue fruits, subtle spices and elegant oak. Ample and powerful attack.

FOOD AND WINE PAIRINGS

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

TASTING TIPS

Serve between 16°C and 18°C.
Ideally within the age of 30.



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