



CHÂTEAU
LE JURAT

SAINT-ÉMILION GRAND CRU
APPELLATION SAINT-ÉMILION GRAND CRU CONTRÔLÉE

2007

MIS EN BOUTEILLE AU CHÂTEAU

CHATEAU LE JURAT - SAINT-ÉMILION - GIRONDE - FRANCE

TASTING
NOTES
2007

A very pleasing wine which is beginning to show well, particularly if care is taken to decant it in advance of service. The nose displays evidence of the wine's oak aging, but also offers an elegant aromatic touch of coffee. The structure is supple, the tannins soft, and attractive flavors of licorice and prune may be felt. In the mouth there is the finesse and balance of classic Saint-Emilion character, with a distinct expression of fruit. An excellent choice for lunch, to be enjoyed beginning in 2011.

VINEYARD

12 ha under production
Sablo-argileux
80% Merlot
11% Cabernet Sauvignon
9% Cabernet Franc
Average age of vines : 40 ans

CULTURE & RECOLTE

Pruning : double Guyot
Deleafing : face to face after flowering (berry set)
Grape thinning is done when the grapes are filling out
Green harvest occurs after changing of color (veraison)
Handpicked harvest with selective sorting in the vineyard

VINIFICATION

Total destemming
The grapes are hand-sorted before crushing
Fermentation : 6-8 days at 26-28°C
Maceration : 28-30 days
Ageing for 12 months in the french oak barrels which 15% are renewed
An ultra light fining is done but no filtration occurs prior to bottling

BLENDING

80% Merlot, 20% Cabernet Sauvignon

PRODUCTION

70 000 bottles

OWNER

Groupe SMABTP

CHATEAU LE JURAT

Le Jurat 33330 Saint-Emilion

Tel. +33(0)5 57 51 95 54 - Fax +33 (0)5 57 51 90 93
contact@lejurat.com - www.lejurat.com