



## CHÂTEAU LE JURAT

SAINT-ÉMILION GRAND CRU

APPELLATION SAINT-ÉMILION GRAND CRU CONTRÔLÉE

2006

MIS EN BOUTEILLE AU CHÂTEAU

CHATEAU LE JURAT - SAINT-ÉMILION - GIRONDE - FRANCE

### TASTING NOTES 2006

The wine displays an attractive ripe cherry color that is brilliant and deep. The aromas are still rather reserved, but swirling the wine in the glass releases delicate and subtle expressions of thyme, raspberries and leather.

In the mouth, the attack is lively and full of fruit; the tannins are soft, with a silky, rich consistency devoid of roughness. Red fruit flavors cover the palate, with an overall impression of roundness which concludes by a clean and fresh finish.

Among the wines of Saint-Emilion and Pomerol, those of Château Le Jurat are distinguished by a sound balance of freshness and maturity; nonetheless, there is a touch of austerity in this wine and it is not yet fully open, typical characteristics of a vintage showing good density.

This is a young wine with a still-tight framework which makes it suitable for several more years of cellaring. Still, it already makes a satisfying accompaniment for roast chicken, veal in white sauce, and

### 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  
Defoliation : 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