



## CHÂTEAU LE JURAT

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

2005

MIS EN BOUTEILLE AU CHÂTEAU

CHATEAU LE JURAT - SAINT-ÉMILION - GIRONDE - FRANCE

### TASTING NOTES 2005

The wine shows a color that is still very dark, and a well-defined bouquet in which cherries, tobacco and licorice are combined. This aromatic impression is confirmed in the mouth with an opulent and rich fullness. The tannic structure fills the palate, while fruit flavors cover the taste buds. The wine is both dense and lively, elegant and powerful, reflecting the style of the vintage. A touch of astringency can be felt on the finish, a sign that the wine will continue aging well. In fact, the 2005 has become somewhat closed these past few months, which is normal in the evolution of a great vintage.

Lovers of aged wines can therefore give it several more years of cellaring; those who favor young wines will appreciate what it offers now, being sure to decant two hours before service to bring out its richness and full potential.

### 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

90% Merlot, 10% Cabernet Sauvignon

### PRODUCTION

70 000 bottles

### OWNER

Groupe SMABTP

CHATEAU LE JURAT

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