



CHÂTEAU  
**LE JURAT**

**SAINT-ÉMILION GRAND CRU**

APPELLATION SAINT-ÉMILION GRAND CRU CONTRÔLÉE

2008

MIS EN BOUTEILLE AU CHÂTEAU

CHATEAU LE JURAT - SAINT-ÉMILION - GIRONDE - FRANCE

TASTING  
NOTES  
2008

Le Jurat is situated at the frontier between Saint-Emilion and Pomerol, and produces wines lacking neither power nor charm—they just need a bit of time to open up. This is the case with the 2008 vintage whose aromas are still rather reserved, a sign of its youthfulness. In the mouth there's a firm dense character, with flavors taking their time to emerge. Only on the finish does the wine open up with notes of fruit and spices. A very young, very promising wine which needs two or three years more ageing.  
(tasted in June 2011)

**VINEYARD**

12 ha under production  
Sablo-argileux  
80% Merlot  
15% Cabernet Sauvignon  
5% 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 20% are new  
An ultra light fining is done but no filtration occurs prior to bottling

**BLENDING**

80% Merlot, 16% Cabernet Sauvignon, 4% Cabernet Franc

**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