



## CHÂTEAU LE JURAT

SAINT-ÉMILION GRAND CRU

APPELLATION SAINT-ÉMILION GRAND CRU CONTRÔLÉE

2009

MIS EN BOUTEILLE AU CHÂTEAU

CHATEAU LE JURAT - SAINT-ÉMILION - GIRONDE - FRANCE

### TASTING NOTES 2009

The aromas are just beginning to emerge, showing fruit and vanilla notes. Next, on the palate, the wine shows great power with a satisfyingly full body thanks to ripe, sweet tannins and the finish is fresh and long. This is a wine to age for another two or three years to let its aromatic potential reach its fullest expression and offer a maximum of enjoyment.

*(tasted in September 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 new  
An ultra light fining is done but no filtration occurs prior to bottling

### BLENDING

87% Merlot, 9% Cabernet Sauvignon, 4% Cabernet Franc

### PRODUCTION

70 000 bottles

### OWNER

Groupe SMABTP

CHATEAU LE JURAT

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