



CHÂTEAU
LE JURAT

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

2010

MIS EN BOUTEILLE AU CHÂTEAU

CHATEAU LE JURAT - SAINT-ÉMILION - GIRONDE - FRANCE

TASTING
NOTES
2010

Silky tannins, supple attack, discreet notes of tobacco and black fruit: Pomerol's nearby terroir makes itself felt here, giving wines from this sector of Saint-Emilion a particular finesse. This is a very direct wine, whose clean and long finish leaves an impression of almonds and fruit in the mouth. Try it with roast poultry or Scallops Milanese.

(tasted in October 2012)

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

80% Merlot, 11% Cabernet Sauvignon, 9% 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