



CHÂTEAU LE JURAT

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

2011

MIS EN BOUTEILLE AU CHÂTEAU

CHATEAU LE JURAT - SAINT-ÉMILION - GIRONDE - FRANCE

TASTING NOTES 2011

The wine displays a deep and pronounced color, showing raspberry and blueberry aromas which are still rather reserved. The attack is soft and flavorful, the tannins smooth, and the overall impression is of a clean and fruity wine with supple elegance. The charm of the neighboring Pomerol terroir comes through in this wine which is ideal for lunch with Dauphine Potatoes. Decant one hour before serving for greater pleasure. This wine will evidently be more complex in two years, but is very enjoyable right now.

(tasted in October 2013)

VINEYARD

12 ha under production
Sablo-argileux
85% Merlot
10% Cabernet Sauvignon
5% 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 new
An ultra light fining is done but no filtration occurs prior to bottling

BLENDING

85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc

PRODUCTION

70 000 bottles

OWNER

Groupe SMABTP

CHATEAU LE JURAT

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