

Grand Cru Classé

Clos des Jacobins

Saint-Émilion Grand Cru

Environmental Management System

Creation of the vineyard	17th century
Area under vine and location	8,5 hectares <i>en pied de côte</i> ("foot of the slope")
Sun exposure	South-facing
Subsoil and soil	Limestone rock, Clay and limestone scree
Grape varieties	Merlot 80% Cabernet Franc 18% Cabernet Sauvignon 2%
Average age of the vines	30 years
Vine density	8,500 vines per hectare
Harvest	Grapes are handpicked into small crates, sorted with an optical sorting system
Vats	Wooden (60 hectolitres)
Fermentation	Cold soaking, <i>pigeage</i> ("punching down the cap"), malolactic fermentation in barrels
Ageing	18 month in barrels (80 % new)
Production	40,000 bottles a year

*Deep, dark colour and a powerful black fruit bouquet.
Very full-bodied and generous on the palate with beautiful structure and spicy flavours.
Clos des Jacobins is an exemplary wine concerning complexity and balance.
Quality is extremely reliable, and the wine can age for at least 15 years.*