

HORAIRES / OPENING HOURS

Haute Saison (De mai à octobre) - High Season

Du lundi au dimanche de 10h à 18h

Monday to Sunday, 10:00am / 6:00pm

Basse Saison (De novembre à avril) - Low Season

Du lundi au vendredi de 9h à 17h

Monday to Friday, 9:00am / 5:00pm

DÉCOUVREZ COUVENT DES JACOBINS & CALICEM

INFORMATION & CONTACT

Couvent des Jacobins, Grand Cru Classé

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CATALOGUE 2025



Introduction to Couvent At the heart of the medieval village

Niché au cœur du village de Saint-Émilion, Couvent des Jacobins est une affaire de famille depuis 1902. Jean Jean a acquis la propriété et c'est aujourd'hui son arrière-arrière-petit-fils, Xavier, qui perpétue la tradition du Grand Cru Classé avec une pointe d'innovation. C'est donc sans surprise qu'en poussant la porte de Couvent, vous vous aventurerez dans les couloirs du temps. Certifié en agriculture biologique depuis l'automne dernier, le respect de la nature est une valeur essentielle du domaine et de son équipe.

À la fois ludiques et originales, les expériences sont multiples et variées que vous soyez en vacances ou en séminaire professionnel. En couple, en famille ou entre amis, les visites vous immergeront au cœur de notre philosophie de production, à bord d'un tuk-tuk entre les vignes, les carrières et le cloître.

Nested in the heart of the village of Saint-Émilion, Couvent des Jacobins has been a family-owned estate since 1902. Jean Jean acquired the estate and his great great grandson Xavier is now continuing the tradition of the Grand Cru Classé with a hint of innovation. Thus, it is no surprise that once you enter the doors of Couvent, you head into a time-travel adventure. Couvent des Jacobins has been certified organic farming since fall 2020 ; respecting the environment is a core value for both the whole team.

The numerous experiences offered at Couvent are both original and playful whether you are visiting Saint-Émilion for work or during your vacation. The tours immerge couples, friends or families in the midst of the wine-making philosophy, and transport them on board of a tuk-tuk through the vines, the quarries and the cellars.





Introduction to Calicem At the heart of first growths

L'univers de CALICEM couvre environ 1 hectare de parcelles uniques. La parcelle de Mazerat tout d'abord, entourée de trois Premiers Grands Crus Classés de Saint-Émilion sur l'amphithéâtre argilo-calcaire sud-ouest. C'est également là que CALICEM est vinifié et élevé. À quelques encablures, la parcelle sur la croupe de molasses du Fronsadais du Rivalon attenante aux parcelles de Couvent des Jacobins, l'autre cru familial. Cette dernière fut plantée en 1961 de vieux clones de merlots et maintenue intacte depuis sa plantation. Ainsi façonné par ces terroirs uniques et l'âge avancé des ceps, un nombre limité de flacons de CALICEM, chacun numéroté à la main, est créé dans les meilleures années depuis le millésime 2015.

Les merlots de CALICEM possèdent leur écrin : un chai de 'poupée' attendant à la parcelle de Mazerat

The world of CALICEM covers about one hectare of unique plots. First, the clay over limestone plot of 'Mazerat' on the Southwest slope and nested within three Saint-Émilion First Growths. This is where the chai of CALICEM seats. And a short walk south, the plot on the Rivalon outcrop, that takes its name from the old merlot vines planted there in 1961 and still part of the blend of CALICEM. Shaped by these unique terroirs and the advanced age of its vines, a limited number of CALICEM bottles, each numbered by hand, is produced since the inaugural vintage of 2015.

The merlots of CALICEM have their own home: a 'doll-house' chai located right next to the Mazerat plot





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Sommaire

Touring around Couvent des Jacobins is diving in 600 years of history and learning more about this historical Grand Cru Classé which has always known how to adapt to the changes of times. All the tours and tastings' experiences are private and available upon reservation. It is be possible to stop by for just a tasting depending on the daily schedule of the reception team.

*Extend your experience at Couvent and enjoy a picnic or a typical French "apéritif" away from the hustle and bustle of the village. **Quietness** and haven of peace are the key ingredients of these pauses at Couvent.*



*Our Tours
& Tastings*

*Our savoury
breaks*

DANS LES BOTTES DES JACOBINS



30 € / guest

*This tour invites you to an **exclusive private tour** of Couvent des Jacobins, in the heart of the village of Saint-Emilion. The visit starts with a **tuk-tuk ride** in the vines.*

*It takes you in the **traditional and historical wine-making facilities** and the underground caves before finishing with **the tasting of 2 wines** paired with sweet delicacies, typical from the village.*

 Duration: 1h-1h15

 From 2 to 4 guests

Paired with

Le Menut des Jacobins Saint-Emilion Grand Cru
Couvent des Jacobins Grand Cru Classé

Visits for groups

The tour is private and only includes the wine-making facilities (cuvier/chai) and the tasting of 2 wines

13-20 pax : 15 € / pax



LA DÉCOUVERTE DE COUVENT

28 € / guest

*This tour invites you to an **exclusive private tour** of Couvent des Jacobins, in the heart of the village of Saint-Emilion. Starting in the **garden** of the cloister, you will hear all about the history of the former Convent of the Dominicans.*

*The visit continues through the **wine-making facilities** and the **underground cellars** where the bottling is done and where the wine collection is saved until it is shipped.*

 Duration: 45 mins / 1h

 From 5 guests only

Paired with

Le Menut des Jacobins, Saint-Emilion Grand Cru
Couvent des Jacobins, Grand Cru Classé

21-30 pax : 14 € / pax

Nos Visites & Dégustations

LES CONFIDENCES DE COUVENT



60 € / guest

*This tour invites you to an exclusive and cosy **blind tasting** comparing an old and ancient vintage of Couvent des Jacobins, inside the quarries ; after a tuk-tuk tour in the vines and a walk in the wine-making facilities.*

*Each wine is paired with either a **fine cheese** (Comté and Gouda) **or** a **dark chocolate piece** made by our local chocolate-maker, Maelig.*

*Based on the **prosperous wine collection of the winery**, your clients may pick a vintage-year of their choice to celebrate a special occasion (wedding anniversary, 50th birthday etc)*

 Duration: 1h15/30

 From 4 to 15 guests

Paired with

Couvent des Jacobins 2016, Grand Cru Classé
Couvent des Jacobins 2006, Grand Cru Classé

OR

Couvent des Jacobins 2018, Grand Cru Classé
Couvent des Jacobins 2008, Grand Cru Classé

An extra-fee is charged for this bonus option, based on the vintage-year requested.

LA TRILOGIE DE COUVENT



98€ / guest

This experience starts with a walking visit of Couvent des Jacobins. It continues with a tuk-tuk ride in the vines from Couvent down to the cellar of CALICEM.

*After a brief walk in the plot of old merlots of CALICEM, the tasting occurs in either the **Belvedere tower** overlooking the vines of the Mazerat territory or in the **tasting room with a view on the cellar of CALICEM.***

Each wine is paired with a sweet delicacy from Saint-Emilion: macaron, cannelé from Nadia's and 2 chocolate from Maelig's.

 Duration: 1h30/45

 From 2 to 6 guests

Paired with

Le Menut des Jacobins, Saint-Emilion Grand Cru
Couvent des Jacobins, Grand Cru Classé
CALICEM, Saint-Emilion Grand Cru

Nos Visites & Dégustations

LES GOURMANDISES DE COUVENT & CALICEM



🕒 Durée: 2h

👤 From 2 to 6 guests

148,5 € / guest

The experience starts with a tour of Couvent des Jacobins and the tasting of one vintage year (2016) of Couvent des Jacobins, Grand Cru Classé.

*Then, we take the **tuk-tuk** all the way down to CALICEM to visit the cellar and enjoy 4 more wines with a selection of local delicacies (cheese/bread/fruit/sweets/macaron, cannelés from Nadia's and a chocolate selection from Maelig's)*

Paired with

Le Menut des Jacobins 2016, Saint-Emilion Grand Cru
Couvent des Jacobins 2016, Grand Cru Classé
Couvent des Jacobins 2015, Grand Cru Classé
CALICEM 2018, Saint-Emilion Grand Cru
CALICEM 2020, Saint-Emilion Grand Cru



Since 2022, Couvent des Jacobins has created new wine related experiences ; ideal to deepen your knowledge on wine-making, wine-tasting techniques, including also more about the history of Bordeaux wine region and its appellations.



*Nos Ateliers
Ludiques*

*Our Playful
Workshops*

MENUS

STARTERS

Marinated scallops, crispy vegetables aromated with a selection of spices, topped with coconut milk flavoured with citruses

OR

Salmon (« Red Label » awarded) aromated with sweet spices and citruses, winter vegetables topped with a caramel made with Crémant de Bordeaux (sparkling wine)

OR

Tartar of trout (from the Dordogne region), pesto of spicy ruccula, grilled radishes, crispy brioche

MAIN COURSE

Tuna (Albacore) tataki, butternut taglatelle, seasoned with a pineapple caramel

OR

Marinated beef fillet, winter vegetables aromated with lemon from Iran

OR

Cushion of veal, marinated in sweet spices, “frozen” celery aromated with caradamone

DESSERTS

Fondant au chocolat Valrhona, topped with a red fruit coulis and a meringue

OR

Valrhona chocolate circle, seasonal fruit poached in Tonka bean and Valrhona cocoa powder

OR

Cooked apple, flavoured with Assam tea, chopped almond biscuit, whipped cream made of salted butter caramel

En accord avec / Paired with

**Le Menut des Jacobins, Saint-Emilion Grand Cru
Couvent des Jacobins, Grand Cru Classé**



Our playful workshops

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FRENCH COOKING-CLASS

275€ / adult	For 2 guests	205€ / adult	For 4 guests
245€ / adult	For 3 guests	185€ / adult	For 5-6 guests



*The cooking class is a **privileged moment** spent with the **French Chef Nawel Chati**.*

Always smiling, fit to teach and eager to share, he tailors his recipes and menus to the preferences and allergies of his apprentice cooks.

*We first **welcome** our guests with an introduction to the history of Couvent and a tour of the estate. Then, we equip them with an apron and leave them in the hands of Nawel's for the **3 hours cooking-class**.*

*At last, they have lunch in the **dining-room of the owners** with a selection of **2 wines**.*

 Duration: 3h for the class
+ 1h for the lunch
+ 30 mins for the tour

 From 2 to 6 guests

Nos Ateliers Sensoriels

COURS DE CUISINE JAPONAISE

165€ / adulte

De 4 à 6 personnes



Le cours de cuisine est un moment unique passé aux côtés de la Cheffe Japonaise Junko Sakurai. Toujours souriante et très pédagogue, elle transforme des recettes que l'on s'imaginait inaccessibles, très faciles à réaliser en partageant ses astuces et ses secrets culinaires.

The cooking class is a privileged moment spent with the Japanese Chef Junko Sakurai. Always smiling and eager to share, she makes recipes which we would think hard to make, very easy to prepare by sharing her tips and culinary secrets.

🕒 Durée: 2h d'atelier
+ 1h/1h30 de déjeuner
+ 30 minutes de visite

JAPANESE COOKING CLASS

MENU N° 1

1. Apprentissage du façonnage des Gyoza au porc ou au poulet.
2. Préparation de bouillon Dashi (kombu et bonite) : la base de la cuisine japonaise.
3. Les secrets de tempura réussies (gambas, asperge et feuille de shiso)
4. Astuce spéciale Futomaki (omelette japonaise, saumon, concombre Shiitake et carotte)
5. Préparation de la soupe miso

En accord avec / Paired with

Le Menut des Jacobins 2016
Couvent des Jacobins 2013

MENU N° 2

1. Apprentissage du façonnage des Gyoza au porc ou au poulet.
2. Préparation de bouillon Dashi (kombu et bonite) : la base de la cuisine japonaise.
3. Confection de 3 petits plats:
 - Chawan-mushi (crème salée aux poulet, crevette, enoki)
 - Tataki de bonite ou saumon à la sauce ponzu dégusté avec les fines herbes japonaises)
4. Préparation de la soupe miso

En accord avec / Paired with

Le Menut des Jacobins 2016
Couvent des Jacobins 2013



Our playful workshops

WINE & CHOCOLATE EXPERIENCE



89€ / adult

After a visit of the wine-making facilities, learning about wine-making, we compare it with the chocolate-making process on a screen presentation. These two crafts have more in common than we could imagine.

The experience ends with a tasting of 3 wines paired with 3 chocolates made by Maëlig, the chocolate-maker based in the village of Saint-Emilion.

 Duration: 1h30
including 30 mins of visit

 From 4 to 6 guests

Paired with

Le Menut des Jacobins 2016, Saint-Emilion Grand Cru
Le Menut des Jacobins 2018, Saint-Emilion Grand Cru
Couvent des Jacobins 2015, Grand Cru Classé

THE BLENDING WORKSHOP



89€ / adult

*The blending experience highlights a special grape variety grown at Couvent des Jacobins : the **petit verdot** ; which is not so common on the right bank of Bordeaux.*

*Compared to the **merlot** and **cabernet franc**, you will get familiar with the specificities of each of these grape varieties and try to guess the blend of a **mysterious wine**, produced for this occasion.*

 Duration: 1h30
including 30 mins of visit

 From 4 to 6 guests

Paired with

Single wine Merlot, Petit Verdot and Cabernet Franc
Primeurs wine (2024) of Couvent des Jacobins, Grand Cru Classé