



Couvent des Jacobins



HISTORY

In the JEAN-JOINAUD family since 1902

GENERAL MANAGER

Mr. Denis POMARÈDE

OENOLOGIST

Mr. Thomas DUCLOS (Oenoteam)

ORIGIN

Grand Cru Classé – Saint-Émilion-Grand Cru

ESTATE SIZE

10.7 Hectares

VINE AGE

Harvest from plots of 10 to 55 years old

PRODUCTION

About 1,500 cases

YIELD

About 22 hectolitres per hectare

BLEND

82% Merlot / 11% Cabernet Franc / 7% Petits Verdots

The proportion of petit-verdot in the blend is now reaching steady-state.

VINEYARD WORKS

Traditional 4-way ploughing

First year of official conversion into organic-farming

Hand harvests with double sorting

Plot-specific selection according to phenolic maturity and vintage conditions

The merlot was harvested between September 20 and October 03, the cabernet franc was harvested on October 08 and the petit-verdot was harvested on October 15.

VINIFICATION

Parcel-specific vinification

Pre-fermentation maceration of 2-5 days at 10°C-12°C

Temperature-controlled macerations of 20 to 29 days

Vinification without added SO₂

AGEING

Barreled in December 2018, exclusively French oak barrels 225 liters from Allier and Bertranges

12 to 15 months ageing, with 45% new barrels, 55% barrels of 1 wine

BOTTLING

Gravity-based bottling with no pumps in our underground cellar

Strict oxygen management and low-velocity corking, no filtration

Ageing in our underground cellar at constant temperature (15°C) and hygrometry (about 90%)

Bottled in June 2020

ALCOHOLIC DEGREE

14.5% vol.

TASTING NOTES

Very dark purple color. Dense, floral bouquet typical of petit-verdot. Smooth, silky tannins yet fresh and energetic. Well-integrated oak supports the dense mouth. Long, silky finale with a hint of salinity in the finish. Long ageing potential through 2040 at least.