



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 3,000 cases

YIELD

About 38 hectolitres per hectare

BLEND

85% Merlot / 10% Cabernet Franc / 5% Petits Verdots

VINEYARD WORKS

Last year of official conversion into organic-farming with the use of biodynamic solutions as a complement throughout the vineyard

Hand harvests in cagettes with double sorting

Merlots were harvested between 19 September and 30 September, Cabernets Francs on October 03 and the Petits-Verdots on October 09

VINIFICATION

Parcel-specific gravity-based vinification

Pre-fermentation maceration of 2-5 days at 8°C-12°C

Temperature-controlled macerations of 25 to 32 days

Vinification without added SO₂

AGEING

Barreled in December 2019, 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 2021

ALCOHOLIC DEGREE

14.5% vol.

TASTING NOTES

A dense, deep almost black color. Ripe, rich black fruits. The flavorsome cabernets francs and petits verdots give the 2019 vintage an ample tannic base and a great structure built for ageing.

Couvent 2019 displays this fresh and saline finish that's a trademark of the wines of Couvent des Jacobins. Long ageing potential beyond 2050.