

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 2.400 cases

YIELD

About 32 hectolitres per hectare

RIENT

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

VINEYARD WORKS

Organic farming, certified by ECOCERT France

Hand harvests in cagettes with double sorting

Merlots were harvested between 11 September and 18 September, Cabernets Francs on September 23 and the Petits-Verdots on September 23

VINIFICATION

Parcel-specific gravity-based vinification

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

Temperature-controlled macerations of 20 to 25 days

Vinification without added SO2

AGEING

Barreled in December 2020, 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 May 2022

Alcoholic Degree

14.5% vol.

TASTING NOTES

Soft macerations without added CO2 preserved the freshness and the balance of this otherwise sunny vintage 2020. They reveal the elegance and long finish typical of vintages 2012, 2016 or 2019, while keeping structure and complexity. The robe is very deep, with a black fruit bouquet, very floral and spicy. The cabernets francs and the petits verdots are the 'stars' of this vintage at Couvent - ultra experssive, with a tannic density that expanded significantly during the ageing. The finale is long, iodine and salivating, a trademark of Couvent wines. We estimate the ageing potential to be beyond 2050, with a drinking window starting in 2026-2028. Couvent 2020 is certified organic farming by ECOCERT France.