

CHÂTEAU JACQUES NOIR

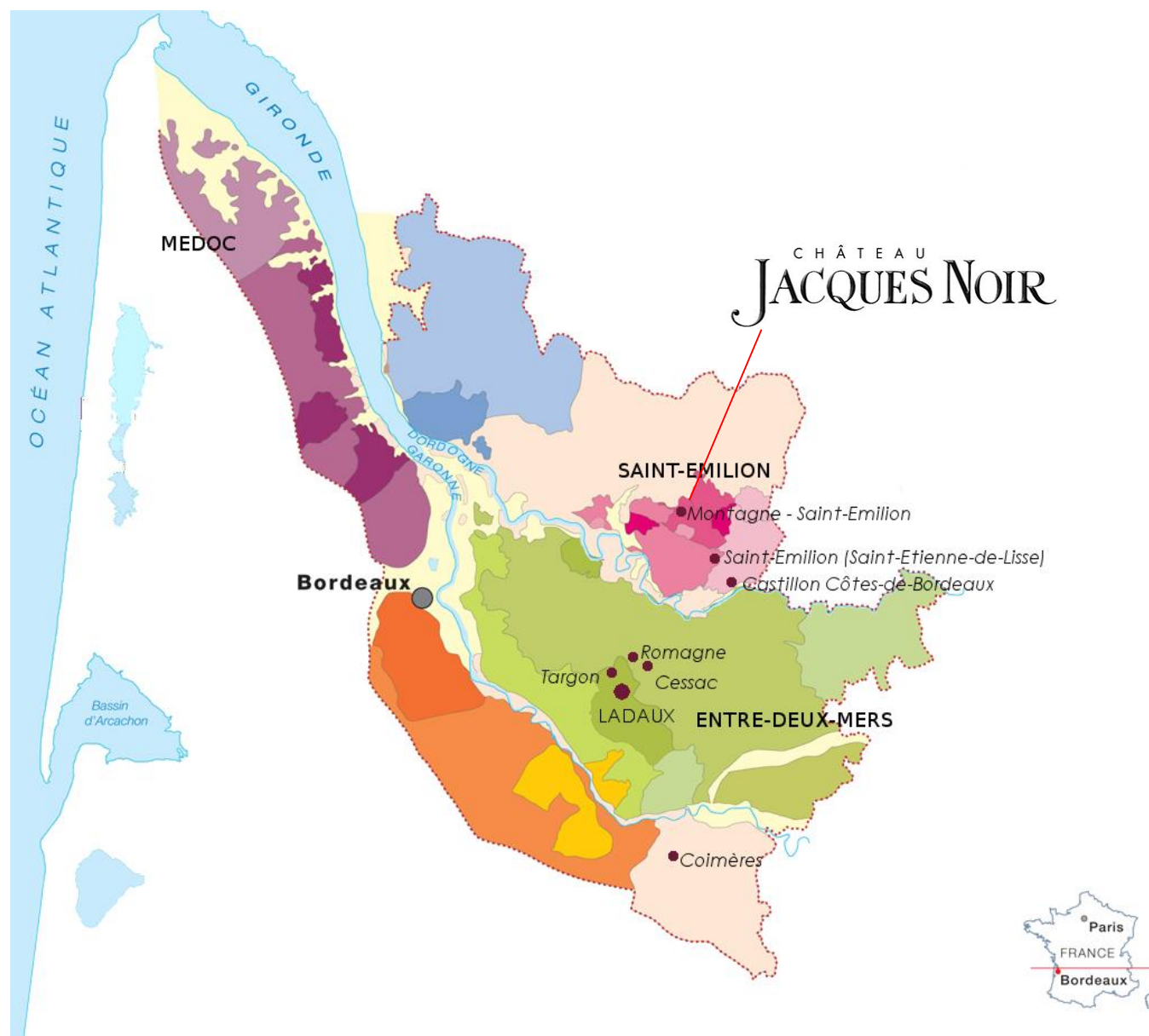
Serious work has been carried out in the vineyard and in the winery to restore this historic property that was bought by our family in 2001. Situated on the eastern side of the appellation, the terroir provides beautiful, elegant Merlot, the king of the right-bank varietal.

It is said that this château was originally the den of an unmerciful knight; he was named "Le Noir" – The Black – due to his black armor and his tendency to commit crime. By day, he lived there with his men, as growers or winemakers... and by night, he plotted with them to steal and attack the neighborhoods.



CHÂTEAU JACQUES NOIR

Location



Located in St-Etienne-de-Lisse, this 5.5ha vineyard is planted at the foot of the famous plateau of Saint-Emilion, to the east of the village.

This single block estate is only planted with Merlot. Our family has been working with this red grape varietal for generations and knows all of its secrets.

Château Jacques Noir expresses a complex aromatic palette for a delicate and quaffable wine.



According to local legend, this Château was originally managed by a knight who employed his men to work in vineyards, but also to commit crime in the region. The nickname “Le Noir” (literally “The Black”), which recalls the color of his armor, was given to him. This is also how the name of “Jacques Noir” was born .

About this past, there remains only few signs as many owners have succeeded one another. In 2001, our family took the opportunity to acquire this Château, convinced of the potential of the region since the purchase of another property in the area a few years earlier, Château Plaisance in Montagne.

In 10 years, major work has been done and the future of this estate is now in the expert hands of our passionate family.



CHÂTEAU JACQUES NOIR

The wine

AOC SAINT-EMILION

THE WINE

Harvest : Sorting of the best grapes, harvesting in the cool, early morning

Maceration : Pre-fermentation cold maceration of 24 to 48 hours

Fermentation : Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C, then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated steel vats at around 18°C.

Ageing : Ageing in oak barrels for 12 months (33% new, 33% once-used, 33% twice used). Bottling and ageing in our cellars for at least 18 more months.

Average annual production : 33 000 bottles

Œnologist : Jérémy Ducourt

TASTING NOTES

Colour : Bright ruby red

Nose : Delicate, almost soft, bringing together red fruit and toasted notes.

Mouth : A round attack with plenty of oak reveals great maturity and a balanced structure supported by soft tannins. Persistent notes of strawberry and blackberry bring freshness and elegance on the finish.

Food pairings : Red meat, grilled or in a sauce, game, lightly-spiced dishes, cheeses, chocolate desserts

