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Clos des Jacobins

Grand Cru Classé

TECHNICAL SHEET

2017

APPELLATION	Saint-Emilion Grand Cru - Grand Cru Classé
SURFACE AREA	8.5 ha
LOCATION	Pied de côte
SUN EXPOSURE	South-Facing
SOIL	Limestone rock, Clay and Limestone scree
VINE DENSITY	6 500 to 8 500 vines/ha
AVERAGE AGE OF THE VINES	30 years
CULTURE PRACTICE	Reasoned with ploughing/plowing and grassing
PRUNING	Guyot cut with de-budding
BLEND	Merlot: 80% Cabernet Franc: 18% Cabernet Sauvignon: 2%
ALCOHOL	14 %
HARVEST PERIOD	From September 19th to October 09th, 2017
HARVEST	By hand, in small crates, optical sorting system
AVERAGE YIELD	10 hl/ha
VINIFICATION	Soaking 12 to 32°C Pigeages (punching down the cap) Malolactic fermentation in new wood barrels
FERMENTATION	28 days
VATS	Wooden (60hl)
AGEING	16 months - 75% new oak
BARRELING	October 09th, 2017
BOTTLING	May 24th, 2019
PRODUCTION	9600 bottles
OENOLOGIST CONSULTANT	Hubert de Bouard de Laforest

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