



CHATEAU JACQUES BLANC

2020

The 2020 vintage was characterised by mild weather at the start of the year, which led to budburst 2 to 3 weeks earlier than usual. The relatively mild, wet spring encouraged rapid vine growth, and flowering at the end of May in hot, dry weather was perfect.

The summer was very hot and dry, with moderate rainfall at the end of August to ensure good ripening. The harvest took place under a radiant September sun, accompanied by optimal weather conditions.

The climate was ideal for this vintage, which produced well-balanced, colourful, intensely fruity wines with delicious tannins.

Appellation :	Saint-Emilion Grand Cru
Total surface area of the Château :	21 ha adjoining the Château
Soil :	Fine clay limestone over a deep molasse, south facing
Grape varieties :	85% Merlot, 15% Cabernet Franc
Average age of the vines :	40 years
Environmental certification :	High Environmental Value – Level 3
Cultural methods :	Pruning – double guyot Green Harvesting Organic fertilization by nitrogen-binding plant species between the vines (plant family of <i>Fabaceae</i>)
Wine making :	Cold maceration lasting 6-7 days, development in stainless steel tanks for 30 days
Aging :	70% in barrels of French oak (<i>Quercus robur</i> , <i>Quercus petraea</i>) during 12 months 30% in stainless steel tanks
Production	121.000

