

CLOS SAINT JACQUES

FACT SHEET

A rare wine from the smallest satellite appellation of Saint-Emilion!

Appellation :	Saint-Georges Saint-Emilion
Soil :	clayey – calcareous hillsides facing South-West
Grape varieties :	Merlot 70% - Cabernet Franc 10% Cabernet Sauvignon 10% - Malbec 10%
Surface :	2 ha
Average age of vines :	20 years old
Vinification :	traditional in stainless steel tanks
Ageing :	6 months in barrels
Tasting :	This small St Emilion appellation offers outstanding wines at reasonable prices and the Clos Saint-Jacques is one such wine! The bouquet displays generous black fruit aromas. On the palate it is silky, supple and delicate; well-balanced and elegant with a fine long finish of ripe blackberry and black-currents. A wine of distinction!
Serving condition :	Room temperature (18°)
Harmony with food :	red meats and cheese

Origin: This wine is produced by Château Troquart. Behind this estate, there is a human story. Jean-Guy Grégoire, an owner of various clothing and fashion shops in the region, made the unexpected decision to purchase this vineyard in 1999 because he loved it. He appointed his son as technical director, who at age 22 had recently graduated with a viticulture-oenology degree. This young gun shot down many of the prejudices that he encountered from traditional Bordeaux owners...and is now known as "the wine rocker" ! His head is full of projects to raise the quality of the vineyard and achieve a full expression of the different nuances offered by the soils of Saint-Georges Saint-Emilion.

Helped by his parents and his wife Mary, he produces this wine by protecting it from excessive oenological modernism and only embraces the best of the new technologies for his vineyard. This estate used to host the bread horn of the village.

