



# CHATEAU JACQUES BLANC

2018



The 2018 vintage is characterized by a rainy winter and spring, followed by exceptionally dry summer conditions from mid-July to October.

The harvest took place in the first week of October under ideal climatic conditions.

<b>Appellation :</b>	Saint-Emilion Grand Cru
<b>Total surface area of the Château :</b>	27 ha adjoining the Château
<b>Soil :</b>	Fine clay limestone over a deep molasse, south facing
<b>Grape varieties :</b>	85% Merlot, 15% Cabernet Franc
<b>Average age of the vines :</b>	40 years
<b>Environmental certification :</b>	High Environmental Value – Level 3
<b>Cultural methods :</b>	Pruning – double guyot Green Harvesting Organic fertilization by nitrogen-binding plant species between the vines (plant family of <i>Fabaceae</i> )
<b>Wine making :</b>	Cold maceration lasting 6-7 days, development in stainless steel tanks for 30 days
<b>Aging :</b>	70% in barrels of French oak ( <i>Quercus robur</i> , <i>Quercus petraea</i> ) during 12 months 30% in stainless steel tanks
<b>Production :</b>	180 000 bottles

