



CLOS DES JACOBINS 2011

ST EMILION GRAND CRU

OVERVIEW

After commerce studies and several years spent working in the Bordeaux wine business, Magali and Thibaut Decoster settled in Clos des Jacobins in 2004. They immediately set about restructuring the vineyard, and went on to renovate the château as well as the cellar in order to modernize their winemaking facilities and welcome visitors. Clos des Jacobins is situated at the entrance of the medieval town, right in the heart of the greatest Saint-Émilion estates. Having been ranked amongst Saint-Émilion's greatest wines between 1940 and 1950, Clos des Jacobins subsequently fell from favour, although it has been classified from the beginning of the Saint-Émilion classification in 1955. Today, it has recovered its status, in particular thanks to Magali and Thibaut Decoster.

VINEYARD

Soil: Limestone rock, clay and limestone scree

Surface: 9 hectares

Average age of the vineyard: 30 years

Grape varieties: 80% Merlot / 18% Cabernet Franc / 2% Cabernet Sauvignon

BLEND

80% Merlot / 18% Cabernet Franc / 2% Cabernet Sauvignon

MAKING PROCESS

Manual harvesting in crates. Optic sorting. Cold maceration before fermentation. Vinification in thermo-regulated wooden vats. Punching the cap. Malolactic fermentation in barrels. Ageing on lees for 18 months in barrels, with 80 to 90% new oak.

TASTING NOTE

"(...) This spicy, earthy, richly fruity effort possesses decent acidity, sweet tannin and an attractively textured, medium-bodied mouthfeel." - Robert Parker - 88 pts - Apr 2014

MATCHING FOOD

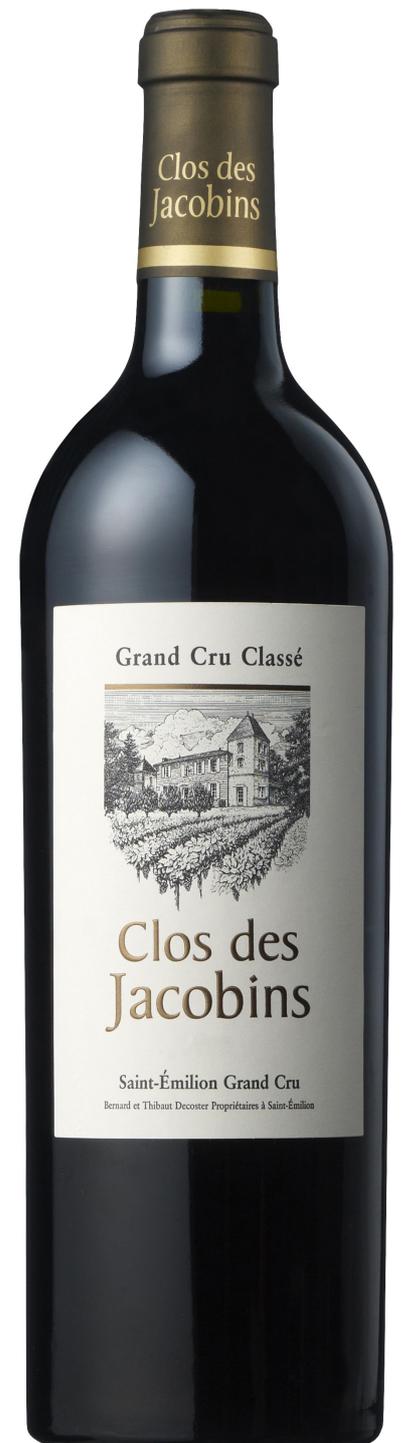
Serve at 17-18°C with spit-roasted suckling pig, Bordeaux-style pan-fried boletus mushrooms and morels, or with veal and truffles, along with young vegetables. This wine will be perfect with a square of chocolate or strawberry tart.

AGEING POTENTIAL

More than 15 years

AWARDS

Robert Parker / Erobertparker: 88 - 2014 | Revue Du Vin De France: 2013-15.5 | Wine Spectator: 90-93 | Decanter: 16 | Bettane & Desseauve: 15-16 | Neal Martin / Wine Advocate: 85-87 | Bernard Burtschy / Figaro: 15.5



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