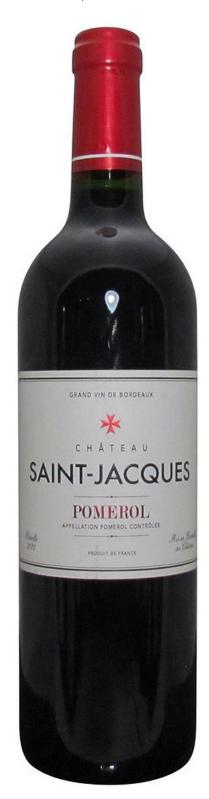
# Château Saint-Jacques Pomerol 2019



Ref: 00134/FR



### About the producer

Property of the Pelotier family for three generations, Château Saint-Jacques is located in Libourne, in the heart of the Right Bank vineyard area. From the Pomerol appellation, one of the smallest production areas of Bordeaux (0.7% of the Bordeaux vineyard surface) and one of the most renowned, it is a wine that reflects the typicality of its terroir, expressive due to its majority of ripe Merlot but also powerful thanks to the richness of the soils of this vineyard.

## Wine growing / wine making

Traditional vinification in small stainless steel tanks. During maceration, regular pumping over in order to homogenize and oxygenate the wine for a better extraction of colour and tannins. Ageing in oak barrels, one-third of which are renewed each year. Average age of vines 38 years.

## Tasting notes

A fine and elegant wine. The nose is fruity and intense. Black fruits with light wood spice notes. The palate is silky with notes of ripe black fruits. A very aromatic wine, well-balanced with a long, elegant finish.

#### Food pairing

Fillet of beef, duck, oxtail, beef cheeks, veal chop with mush-rooms, tagliatelle with girolles, mushrooms on toast, Wagyu beef burger.

#### **Technical details**

Varieties: 80% Merlot 15% Cabernet Sauvignon

5% Cabernet Franc Closure: Natural cork

ABV: 13% Colour: Red Style: Still wine Case Size: 6 x 75cl

Oak Aging: 12 months