

CHÂTEAU ST JACQUES d'ALBAS



Chateau d'Albas – red

2016 – AOP Minervois



APPROACH

90 ha domain with 26 ha of vines. Clay and sandstone soil, benefiting from a semi-arid Mediterranean climate. Average age of vines > 30 years.

Vineyard managed by the Cousinié Method (organic fertilizers and prescribed mineral spray applications, after soil and leaf analysis) and in conversion to organic label. Soil management excludes use of chemical weed killers.

Low yields (30-40 hl/ha). Mechanical harvesting and 100% destemming. Traditional fermentation. Syrah and Grenache separately matured in oak for 12 months. 20% new oak, 80% 1,2 and 3 year barrels.



BLEND

Syrah	70 %
Grenache	30 %



ANALYSIS

Alcohol	14.0% vol.
Glucose Fructose	<0.4 g/l
Total acidity gH ₂ SO ₄ /l	3.52
Total Sulphur	65 mg/l
pH	3.57



TASTING

A rich and complex bouquet of red fruits, long and generous on the palate, and underpinned by soft tannins. Pairs well with roasted meats and rich or spicy dishes.



BOTTLE

Bottling: 01/06/18
Lot N°: 18151
Number of bottles: 15,000
Closure: natural cork
Bar code 3760142092161



MENTIONS

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