

CHÂTEAU ST JACQUES d'ABAS



2021 - AOP Minervois



APPROACH

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

Vineyard officially certified Organic (Ecocert) from 2019.

Average yields 35-40hl / ha. Average vine age 25-30 years. Mechanical harvesting and 100% destemming. Grapes picked early morning, directly pressed, vinified in stainless steel tanks to preserve purity of fruit. No oak.

Ťŧ	BLEND Mourvèdre Grenache	60 % 40 %
	ANALYSIS Alcohol Glucose Fructose Total acidity gH2SO4/l Total Sulphur pH	13 % vol. < 0.4 g/l 3.60 85 mg/l 3.40
	TASTING Fresh citrus and young grapefruit on the attack with a roundness on the palate. Our long signature finish and fine fruit flavours. As an aperitif or with summer meals.	
	BOTTLE Bottling: 2021-12-17 Number of bottles: 9340 Closure: Diam 3 Lot N°: L21351 Bar code: 3 7601 4209 421 9	
	MENTIONS Check www.chateaustjacques.com for latest mentions	



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