

## Château Jamard Belcour



<b>VINTAGE</b>	<b>2018</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Lussac Saint-Emilion</b>
<b>VARIETAL</b>	90% Merlot 10% Cabernet Franc
<b>ALCOHOL</b>	13.5%
<b>TERROIR</b>	Limestone clay & silty clay
<b>INFO</b>	25 Ha (37.06 Acres) total vineyard, 5 Ha (12.35 Acres) in Lussac Saint-Emilion, within 4 plots on hillside within the village of Jamard.  45 year old vines average - Vinification in thermo-regulated concrete tanks. 12 months aging in concrete tanks  Fined / unfiltered

**Sustainable Agriculture Practices - Certified HVE 3 from 2020 Vintage**

### About the Estate:

Located between Pomerol to the West and Saint-Emilion to the South, Franck Despagne vineyards in Montagne & Lussac Saint-Emilion now extend over 25 hectares, in the heart of the most prestigious terroirs of the Libourne & Saint-Emilion "satellites" area.

Family background can be found from 1699 with Pierre Despagne, who was a beef farmer few miles away in Saint-Sulpice de Falereins. Alain Despagne settled in 1964 on six acres of vines in very poor conditions and started renovation & replanting. In 1972, Alain acquired 6 more hectares in Montagne and has been joined by his son Franck in 1986, who then acquired from his mother & cousin, 5 hectares of vines in Jamard, on the Lussac Saint-Emilion appellation.

The 25 hectares are distributed as follows: 14 Ha. In Montagne Saint-Emilion AOP (Ch. Vieux Bonneau), 5 Ha. in Lussac Saint-Emilion AOP (Ch. Jamard Belcour), and 6 Ha. In Bordeaux AOP, with an average of 35 years old vines and some over 100 years.

Franck DESPAGNE, is a classic "country farmer" and super convivial guy who enjoys fishing and hunting! We started selling his wines in 1993, and from the 2000 Vintage, he really started to be 100% in charge of the family estate. He then instituted a lot of new, very important and drastic changes in the cellar and the vineyard: green harvesting in summertime when necessary, much lower yields (to his father Alain's regret), pre-cold maceration process. For Chateau Jamard-Belcour - spreading on Limestone & silty clay terroirs within 4 plots on hillside - vinification and ageing in concrete tanks - no oak aging at all - fining if necessary, & unfiltered.

### Tasting Notes:

Deep dark cherries' color. Lively, fresh, round & fruity nose on redcurrant & blueberries. Full, supple, elegant & generous palate with crumble & blackberries, keeping freshness of the fruit, on silky & subtle length, with flavorful, soft tannins.

### Press Review:

"I loved the nose on the 2018 Jamard Belcour, including its classic right bank red and black fruits, chalky minerality, chocolate, and cedar pencil aromatics. These carry to a medium-bodied, beautifully balanced, elegant, seamless red that shines on all accounts. I'd be thrilled with a bottle on the dinner table..." *Jeb Dunnuck* **91 Pts**

"It is a richly textured wine, based on Merlot and finely textured. Rich, packed with black fruits." *R. Voss* **90 Pts** WE