

Château Jamard Belcour



VINTAGE	2019
REGION	Bordeaux
APPELLATION	Lussac Saint-Emilion
VARIETAL	90% Merlot 10% Cabernet Franc
ALCOHOL	13.5%
TERROIR	Limestone clay & silty clay
INFO	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 Native ferments, vinification in thermo-regulated concrete tanks. 12 months aging in concrete tanks Fining if necessary / 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, the vineyards of Franck Despagne 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 roots in the area can be traced back to 1699 with Pierre Despagne, who was a beef farmer few miles away in Saint-Sulpice de Falerens. 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 summer-time when necessary, much lower yields (to his father Alain's regret), pre-cold maceration process.

Chateau Jamard-Belcour comes from 4 parcels on one hillside of limestone & silty clay terroirs. Native ferments, vinification and ageing in concrete tanks (no oak aging), bottled unfiltered and fined only if necessary.

Tasting Notes:

"Nose is intensely earthy and terroir-driven. With air, red and black fruits emerge with limestone lift. A full-bodied, elegant wine." *Vintage 59*

Press Review:

"The 2019 Château Jamard Belcour is cut from the same cloth as the 2018, although it's just a touch more focused and narrower on the palate. Ripe currants, tobacco, cedarwood, and spicy notes define the nose, and it's medium-bodied, with good mid-palate density, ripe tannins, and a great finish. It's going to benefit from a year or two of bottle age (it's far from unapproachable today) and drink nicely through 2029." *J. Dunnuck 90 Pts*