

## Château Jamard Belcour



<b>VINTAGE</b>	<b>2020</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  Native ferments, vinification in thermo-regulated concrete tanks. 12 months aging in concrete tanks  Fining if necessary / unfiltered
	<b>Sustainable Agriculture Practices - HVE 3 farm certified having high environmental value.</b>

### 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:

Generous, fruity & yummy nose, fully revealing the Merlot, followed by Cabernet-Franc blackcurrant & redcurrant notes. Round, balanced & silky palate & length, with soft but really present & tasty tannins,

### Press Review:

"The Despagne family has roots in the region dating to 1699. This wine from Lussac estate is warm, ripe and dominated by dense Merlot. The wine's velvet texture is softening ." Roger Voss, **90 Pts** Wine Enthusiast

" Redcurrants, ripe strawberries , flowers and spicy, earthy notes. A pretty, red-fruited perfumed, elegant Lussac with fine tannins, medium body, and a clean, classy finish. It's another charming sumptuous 2020 from Lussac that's drinking nicely already ." J. Dunnuck March 2023