

**FACT SHEET (*Fiche Technique*)**

**THE WINES OF ST JACQUES d'ALBAS**

**AOC Rosé**

**Cepages:** 50% Syrah/50% Grenache      **Yield:** c35 hls per ha

**How the wine is made**

All the bunches of grapes are de-stemmed and placed whole into the stainless steel fermentation tanks. Grapes are then macerated for 6-7 hours –the weight of grapes in the tank presses the juices from them, followed by the run-off of the 'free-run' juice, which is then a lovely pale pink colour.

The remaining 'gâteau' or 'mush' of skins, flesh and pips is then pressed to extract the 'press wine', which is added to the free run juice. Fermentation takes place at c15 C and stirring of the lies takes place to add further flavour and body to the wine.

The wine is kept in tank for 6 to 7 months before bottling and should ideally be drunk within 6 months or a year of production to retain all its freshness.

**Production**

Approximately 4000 bottle where produced in the 2005 Vintage with nearer 10,000 bottles planned for the 2006 Vintage.

**AOC Domaine St Jacques d'Albas -Red**

**Cepages:** 20% Syrah, 40% Grenache and 40% Carignan      **Yield:** c35 hls per ha

**How the wine is made**

All the bunches of grapes are de-stemmed before fermentation in temperature controlled stainless steel tanks. The whole grapes are subjected to a cold maceration at c 8-9C for up to 48 hours, this period where the 'must' (the grape juice) is kept in contact with the skin, flesh and pips to which adds colour, tannins and density of aroma. Fermentation is then started, but temperatures are controlled at c25-26 C. Traditional fermentation ensues over a period of around 20 days. The Syrah is then barrel-aged for 6 months and the the Grenache and Carignan tank aged before bottling.

**Production**

Production is between 8-12,000 bottles depending on the Vintage.

**AOC Chateau St Jacques d'Albas –Red**

**Cepages:** 60-70% Syrah, 15-20% Grenache and 15-20% Carignan

**Yield:** c35 hls per ha

**How the wine is made**

All the bunches of grapes are de-stemmed before fermentation in temperature controlled stainless steel tanks. The Syrah undergoes traditional vinification and 'pigeage'. The solid matter in the fermentation tanks tends to form a solid cap at the top of the fermentation tank and can dry out, 'pigeage', or 'punching down the cap', ensures that the must has the maximum contact with the cap to maximise colour and

## Chateau St Jacques d'Albas

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tannins to provide body to the wine. The Syrah is then barrel aged for up to 12 months before 'assemblage' or blending.

The Grenache and Carignan is traditionally fermented and aged in tank.

### **Production.**

Production averages around 10,000 bottles a year.

### **AOC La Chapelle St Jacques d'Albas –Red**

**Cepages:** 95% Syrah, 5% Grenache or Carignan depending on the year

**Yield:** c35 hls per ha

### **How the wine is made**

La Chapelle is the flagship wine of St Jacques d'Albas and is made from a 1 hectare parcel of 50 year old Syrah vines.

All the bunches of grapes are de-stemmed before fermentation in temperature controlled stainless steel tanks. The Syrah undergoes traditional vinification and 'pigeage'. The solid matter in the fermentation tanks tends to form a solid cap at the top of the fermentation tank and can dry out, 'pigeage', or 'punching down the cap', ensures that the must has the maximum contact with the cap to maximise colour and tannins to provide body to the wine.

The Syrah is then barrel aged for 18 months before 'assemblage' or blending.

The Grenache and Carignan is traditionally fermented and aged in tank.

### **Production**

Production averages around 4-4,500 bottles a year depending on the Vintage.