



CHÂTEAU ST JACQUES d'ALBAS

LA COLLECTION : L'Héritage d'Albas 2020 – AOP Minervois



APPROACH

90 ha domain with 26 ha of vines. Clay and sandstone soil, benefiting from a semi-arid Mediterranean climate. Organic vineyard (Ecocert certified) since 2019. Low yields (30-40 hl/ha). Mechanical harvesting and 100% destemming.

A limited edition wine : **620 numbered bottles**



BLEND

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|----------|-----|
| Syrah | 80% |
| Grenache | 20% |



ANALYSIS

| | |
|------------------|---|
| Alcohol | 15% vol. |
| Glucose Fructose | <0.4 g/l |
| Total acidity | 3.32 gH ₂ SO ₄ /l |
| Total Sulphur | 73 mg/l |
| pH | 3.89 |



TASTING

Our Heritage was aged for 24 months in a single new high-end 5 HL barrel (the oak comes from the Bertranges Forest, renowned for its trees over a hundred years old!), with light toasting for delicate tannins.

The result is a wine with a very complex nose of black fruits, sweet spices and slightly smoky notes.

True to the 2020 vintages, the balance between richness and tannicity is perfect.

A dense material, a velvety texture and in the finish, a beautiful length in the mouth provided by fine bitters.

An exceptional vintage !



BOTTLE

Bottling: 2023-05-04
Number of bottles: 620
Closure: natural cork and plastic wax
Lot N°: L23124-1
Bar code: 3 7601 4209 270 3



MENTIONS

