

# CHÂTEAU ST. JACQUES D'ALBAS 'ALBAS' ROUGE

## 2021

**Country**

France

**Region**

Minervois

**Varietal**

60% Syrah  
40% Grenache

**Winemaker**

Graham & Andrew Nutter

**Alcohol Content**

14.5%

**Total Sulfur**

65 mg/l

**Residual Sugar**

No data

**Acidity**

2.96

### HISTORY

Estimated to have been built in the pre-Roman era and later over-run by the Visigoths in the 7-8th Century (a tomb from this era has been found in one of the vineyards), an archaeological study suggest it later appears to have become a priory on a "St Jacques" de Compostelle route, at some point taking the name "Albars", meaning "saules" or willow trees in Occitan. And so, the name Saint Jacques d'Albas.

From around 1800, the property concentrated on wine production, as the Languedoc had emerged as one of the principal wine-producing areas of France, supplying Paris and industrial areas with affordable wine from 1800 to 1860.

Today, father-son duo Graham and Andrew Nutter have restored the property for accomodations and mended the soils becoming certified organic in 2019 (EcoCert).

### VINIFICATION and MATURATION

Mechanical harvesting and 100% de-stemming. Traditional fermentation in temperature-regulated stainless-steel tanks to retain fresh fruitcharacter. Partial aging in oak barrels.



### VINEYARD



30 year old vines planted to clay and sandstone soil, benefiting from a semi-arid Mediterranean climate.

### TASTING NOTES



A rich and complex bouquet of red fruits and black cherry, with a hint of sweet spice. Smooth and generous on the palate and underpinned by fine tannins.

### FOOD PAIRING



Charcuterie and cheese boards, grilled red meats, roasted root vegetables, hearty stews.