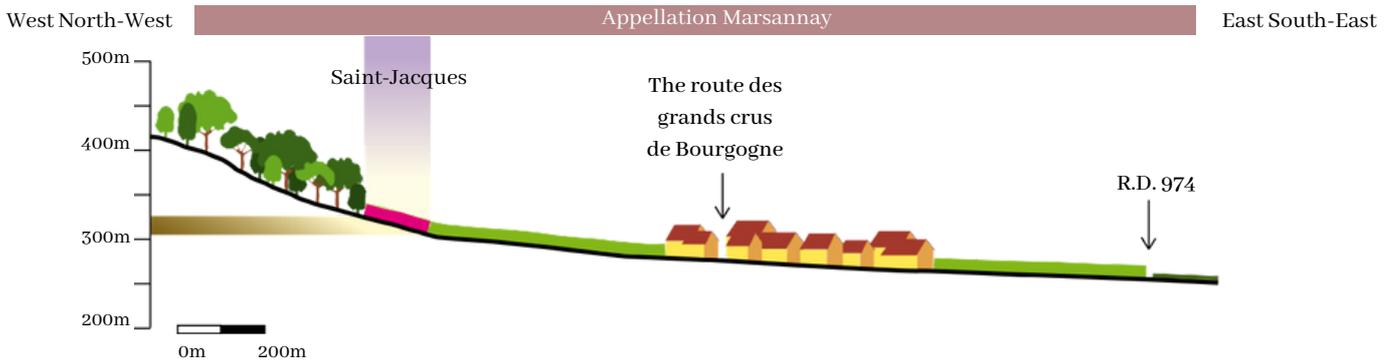


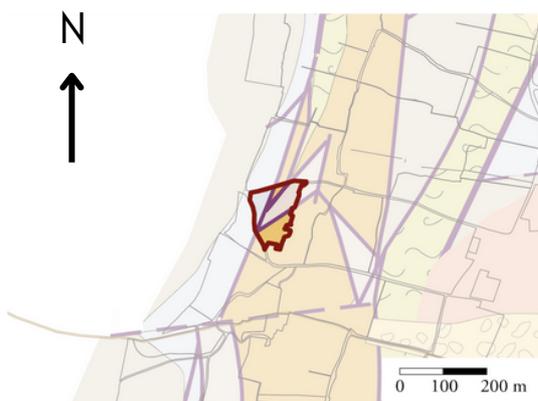


## Landscape



Located at the upper part of the wine-producing hillside, to the west of the village of Marsannay-La-Côte, the «climat» spreads out from 1014 to 1079 feet (309 to 329 metres) in altitude average value 1040 feet (317 m). The slope is low (4%) to high (10%), with an average value of 8% for the «lieu-dit». The *climat* is orientated to the East South-East.

## Soil and subsoil



The subsoil of Saint-Jacques is exclusively made up of limestone. Despite its very small surface area, the « climat » is cut by numerous faults. A small western part rests on the friable and clear limestones of the **White Oolite**, with a soil rich in stones. The eastern part lies on the **Crinoidal Limestone** and the **Calcaire de Prêmeaux**, with slightly thicker but still very stony soils.

# Background

Even if one could think that the name Saint-Jacquest is due to the presence of pecten, (fossils of scallop shells), their abundance is not greater here than in the other places, and it is more likely that this name refers to Saint-Jacques. It could be an echo, a place where pilgrims used to gather.

## Wines

### Red Wine



In this very chalky climate nestled at the top of the hillside, a delicate wine is revealed. The robe is a cherry ruby color. The nose is very open, cherry, floral and tender. The mouth gives a very airy sensation at the attack and evolves on great finesse, with tannins of a discreet presence. The finish is pure, crystalline and saline. Freshness and vivacity, with a texture all in elegance and finesse, such are the assets of this greedy wine which evolves well, on notes of liquorice and leather.

White meats and cheeses will accompany it with pleasure.

Serving temperature: 15 - 17 °C

