Wijnfiche

# Château Jouclary - Les Amandiers | AOP Cabardès France (LANGUEDOC) — 2022

**Domain**

**Ch. Jouclary**

The vineyards are located in the promontory of the Montagne Noire, with a view of the historic city of Carcassonne. The family domain comprises 60 hectares of vineyard, half of which are AOP Cabardès, with a rich clay and lime soil, which ensures concentrated wines. The other half belongs to the IGP Oc appellation and produces fresh wines. They mainly own cement cuves, for fermenting the grape juice. This space is half underground and is adjusted annually to more modern techniques.

**Vinification**

Traditional vinification: 30-day maceration at regulated temperature with regular racking every 3 days. Strong extraction of color and structure. Aging in oak barrels for 12 months.

**Taste**

Deep garnet red color. In the nose an aromatic duet between the spicy gray pepper and the fruity aromas of mirabelle plum and black currant. Softness and elegance on the palate, with caressing tannins. The taste is complemented by dark chocolate, red plum, caramel and grilled almonds. An immediate pleasure, a wine to drink or keep.

**Food pairing**

Meat - in wine sauce | Meat - archiduc sauce | Cheese - Marinated

**General information**

Type: Red wine
Grape varieties: Merlot (50%), Syrah (30%), Grenache (20%)
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 17-18 °C
Taste profile: Smooth juicy

