Wijnfiche

Château Jouclary - Sauvignon Blanc | IGP Pays d'Oc France (LANGUEDOC) — 2024

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

Mechanical harvest very early in the morning to take advantage of the morning freshness and preserve as much aroma as possible. Cold maceration of the skins for 24 hours under inert gas. Low-pressure pressing, cold settling. Fermentation with temperature control. Aging on fine lees, with storage in tanks over the winter.

Taste

Bright pale yellow color with green highlights. An interesting duality between the varietal aromas of boxwood flowers and exotic aromas (lychees, passion fruit, etc.). A delicate and tight structure, giving the wine presence and length on the palate. An organoleptic profile that is consistent from vintage to vintage, combining the richness of a ripe Sauvignon with the liveliness of the fresh terroir from which it originates.

Food pairing

Exotic kitchen | Squid | Salad with exotic fruit | Salmon - smoked | Aperitif

General information

Type: White wine
Grape varieties: Sauvignon blanc (100%)
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 8-10 °C
Taste profile: Aromatic fresh

