Wijnfiche

Château Jouclary - Cuvée Guilhaume | AOP Cabardès | Merlot - Syrah - Grenache 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

Syrah and Grenache at 35 hectoliters per hectare, Merlot at 40 hectoliters per hectare. Cold pre-fermentation maceration for 2 to 3 days. Alcoholic fermentation lasts 6 to 8 days. Fermentation temperature control. Maceration for 40 days with regular pumping over and punching down. Strong extraction of color and structure, as well as all the components of the wine. Aging for 1 year in new oak barrels.

Taste

Deep garnet color with purple reflections. Lovely, very pure and open aromas of cumin, white pepper, mint, white fig, dried fruits, apricots, and raisins. A well-rounded texture with a subtle oak influence that ensures a beautiful persistence. Generous and powerful, it is richer and denser than previous vintages while maintaining elegance, without showing any signs of over-ripeness.

Food pairing

Lamb | Meat - roasted | Pigeon | Game

General information

Type: Red wine
Grape varieties: Syrah (45%), Merlot (45%), Grenache (10%)
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 16-18 °C
Taste profile: Complex generous

