



Wijnfiche

Château Jouclary – Grenache Sans sulfites | Languedoc IGP France (LANGUEDOC) – 2021

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

The grapes are harvested mechanically in the morning in order to preserve as much of the aroma as possible. The wine is vinified in small inox cuves at 20 to 25°C. Selected yeasts are used and manual pigeage is regularly carried out (the cap of peel formed is pushed into the juice). The skin contact lasts 15 to 20 days. No sulphites are added anywhere! Around February, the wine is filtered and bottled, so a short maturation for maximum aroma retention.

Taste

A tasteful and soft red Grenache, without added sulphites. The nose not only contains a lot of fruit such as plums, cherries and blueberries, but also a spicy touch typical of the Grenache. The mouth is fine and juicy, with a delicate structure, you can also drink the wine slightly chilled.

Food pairing

Tapas, Cheese - Raclette, Aperitif, Meat - white, grilled

General information

Type: Red wine

Grape varieties: Grenache (100%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 16°C

