



Wijnfiche

Château Jouclary – Viognier | IGP Pays d'Oc France (LANGUEDOC) – 2025

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 harvesting takes place very early in the morning to take advantage of the cool freshness and preserve as many aromas as possible. Cold skin maceration is carried out for 24 hours under inert gas. The grapes are gently pressed at low pressure, and the solids are allowed to settle at cool temperatures. Fermentation also takes place under temperature control. This is followed by ageing on fine lees and storage in tanks.

Taste

The cool climate with long summers allows the Viognier to fully express its elegance. Aromas of apricot and citrus blossoms unfold on the nose, alongside notes of apple, subtle spice, and mineral nuances. On the palate, the wine is full-bodied with lively freshness, intense fruity flavours, and a harmonious finish.

Food pairing

Fish - light fishdishes | Fish - grilled | Crustacea | Aperitif

General information

Type: White wine

Grape varieties: Viognier (100%)

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 6-8 °C

Taste profile: Round smooth

