Wijnfiche

Château Jouclary - Rosé "J" - MAGNUM | AOP Cabardès France (Frankrijk) — 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

The grapes are harvested early in the morning to preserve their aromas to the fullest. Pressing follows immediately, and only the finest juice is selected for this wine. After cold static settling, selected yeasts are added. Fermentation takes place under controlled temperatures, and the wine undergoes a short maturation in stainless steel tanks before being bottled in February–March.

Taste

A highly refined rosé with a delicate salmon-pink colour. The complex bouquet reveals aromas of red fruits such as strawberry and raspberry, complemented by notes of peach, citrus fruits, and subtle spicy and mineral nuances. The palate is full and expressive, offering remarkable finesse and elegance, followed by a long, fresh finish.

Food pairing

Wine to enjoy on its own | Light meal | Fish - Mediterranean method | Aperitif

General information

Type: Rosé
Grape varieties: Syrah, Cinsault, Grenache
Viticulture: Traditional
Storage (years): + 2-3
Serving temperature: 8 °C
Taste profile: Fruity fresh

