



Château de Jouclary

Region: Languedoc

Village: Conque Sur Orbiel

Appellation: 60ha Cabardès IGP D'Oc

Grower: Robert Giancesini Pascal Giancesini

Website: <https://www.chateau-jouclary.com/>

The Cabardès appellation is located on the southern slopes of the Montagne Noir, the most southern outcropping of the Massif Central and just outside the medieval walled city of Carcassonne. One of France's newest A.O.C.'s, it was established in 1998 and has fewer than 20 estate bottled producers. Its unique climatic situation with influences from both the Atlantic Ocean and the Mediterranean Sea give rise to the appellation's motto "Vent d'Est, Vent d'Ouest. In fact, the A.O.C. laws mandate that a minimum of 40% of the varieties must be "atlantique"; Merlot, Cabernet Sauvignon or Cabernet Franc and 40% "mediterranean"; Syrah or Grenache; also a maximum of 20% of Cot or Fer Servadou may be used.

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Chateau Jouclary Cabardès "Cuvee Tradition"

The Chateau de Jouclary vineyard is planted with four of the sanctioned varieties; Syrah, Grenache Cabernet Franc and Merlot. The Merlot and Cabernet Franc are the largest component and supply the backbone of the wine, while the old vine grenache and syrah from the stony upper hillside contribute ripe flavors and warmth on the palate. The wine undergoes an extended fermentation process in lined cement vats. It then rests in vats for 12 months and receives a number of rackings before it is bottled.



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Chateau Jouclary Cabardès "Rosé"

The Rosé is a blend of 40% Cabernet Franc, 40% Grenache and 10% Cinsault and 10% Syrah. The grapes are harvested early in the morning to avoid oxidation. Once in the vat house, they are gently pressed and then fermented at low temperatures. The wine has a pale salmon color and aromatic with scents of red currant, citrus and exotic fruit. The flavors of fresh fruit are supported by a good structure and acidity that allows the wine to remain buoyant and fresh throughout the palate.



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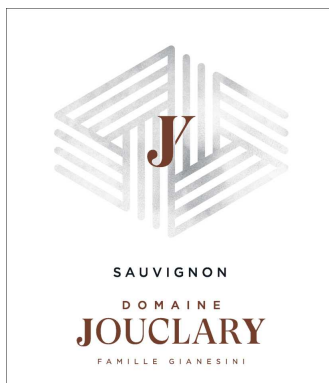
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Domaine Jouclary Vin de Pays D'Oc Sauvignon Blanc

The Vin de Pays D'Oc Sauvignon Blanc and the Vin de Pays d'Oc Chardonnay are grown on the lower elevations of the vineyard. Harvesting is done in the cool of the early morning to avoid oxidation. Vinification of both wines is similar, their fermentations are done at cool temperatures with some skin contact before the grapes are pressed. The wine rests in contact with its lees for several months and bottling is done in the early spring. These techniques produce wines that are aromatic, intense and fresh.



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