



Wijnfiche

Château Jouclary – Rosé "J" | Cabardès AOP France (Frankrijk) – 2023

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 in order to retain maximum aromas. Pressing follows immediately and only the best juices are used for this wine. After cold static clarification, selected yeasts are added. Fermentation takes place under controlled temperature and the wine matures briefly in stainless steel tanks until it is bottled in February-March.

Taste

A very refined rosé with a light salmon pink color. A complex nose of red fruits such as strawberry and raspberry, peach and citrus fruits, along with spicy and mineral notes. The mouth gives a full feeling, rich in finesse and a long fresh aftertaste.

Food pairing

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

General information

Type: Rosé

Grape varieties: Syrah, Cabernet Franc, Cinsault, Grenache

Viticulture: Traditional

Serving temperature: 8-10 °C

Taste profile: Fruity fresh

