



Wijnfiche

Château Jouclary – Viognier 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

Mechanical harvest very early in the morning to take advantage of the morning freshness to preserve as much aroma as possible. Cold peel maceration for 24 hours under inert gas. It is pressed at low pressure and the solid particles are allowed to settle under cool temperature. The wine also ferments under temperature control. This is followed by maturation on its fine lees and storage in cuves.

Taste

The cool climate with long summers makes the Viognier unfold all its elegance. The scents of apricot and citrus flowers unfold in the nose, along with aromas of apple, a light spice and mineral notes. In the mouth the wine is full, with a nice liveliness, an intense fruity taste and a harmonious aftertaste.

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

pdf.general.flavour-profile: Rond Soepel

