

Vente de Bag in Box et bouteilles
Vin de Pays d'Oc Blanc, Rosé, Rouge
AOP Cabardès Rosé et Rouge



Château Jouclary

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NORE

Chardonnay 2019

IGP OC

GRAPE VARIETY

Chardonnay 100%

VINIFICATION

Harvested mechanically very early to benefit from the fresh morning temperatures to preserve the aromatic potential of the grapes.

Cold pellicular maceration for 24 hours under inert gas.

Low pressure pressing, settled at cold temperatures.

Yeast is added and the fermentation begins under precisely controlled temperatures.

The wine is matured on the lees of the fermentation in tanks until its bottling.

TASTING NOTES

Bright yellow in colour, crystal clear.

Intense Chardonnay on the nose with bouquets of white and yellow flowers. The elegant sensations on the palate associate body and freshness. Fine, charming balance with a refreshing style. A wine with real class, full of charm. The early bottling preserves the intensity of the fruit aromas.

Food associations with this wine :

Its elegance enables associations with refined food such as grilled sea bream, fish in creamy sauces, seafood platters.

Excellent with an onion tart, raclette cheese, and goat's milk or sheep's milk cheeses.

It will be a wonderful aperitif wine served with buttered toast with cold meats, smoked salmon and also petit fours. An exceptional companion with courgette beignets.

PRODUCTION

50 000 bottles

PACKAGING

750ml Burgundy style bottles