

LANGUEDOC

CHÂTEAU DE JOUCLARY
CONQUES SUR ORBIEL

Robert and Pascal Giancesini
Cabardès
60 hectares

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.

The Chateau de Jouclary vineyard is planted with three of the sanctioned varieties; Syrah, Grenache and Merlot. The Merlot is the largest component and supplies 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.

The Vin de Pays D'Oc Sauvignon Blanc is grown on the lower elevations of the vineyard. Harvesting is done in the cool of the early morning to avoid oxidation and the fermentation is 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 a wine that is aromatic, intense and fresh.

**trriage wines**

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