



## Chateau Jouclary Les Amandiers

Château Jouclary is run by Robert and Pascal Giancesini in Cabardès, an appellation on the southern slopes of Montagne Noir just outside the medieval, walled city of Carcassonne. The Cabardès appellation is a mix of Atlantic and Mediterranean influences, both in terms of climate, but also of grape varieties, where a minimum 40% of the blend must be "Atlantic" grapes (Merlot, Cabernet Sauvignon or Franc) and 40% "Mediterranean" grapes (Syrah or Grenache).

This is a blend of 50% Merlot, 30% Syrah and 20% Grenache. Traditionally vinified and then spends more than one year in oak. On the nose there is pepper and plums. The tannins are well integrated and the palate gradually delivers chocolate, caramel, and mirabelle plums. Absolutely delicious!

Eat with fuller flavoured meats especially with richer sauces.

Producer: Chateau Jouclary

Winemaker: Robert and Pascal Giancesini

Country of Origin: France

Region of Origin: Cabardès

Grapes: Merlot / Syrah

ABV: 14.0%

Closure Type: cork

