



# CHATEAU JONCQUET

**Appellation :** Côtes de Bourg

**Soil :** clayey - siliceous

**Varietals :** Merlot 90%  
Cabernet Franc / Malbec 10%

**Surface:** 40 ha

**Age of vines:** 40 years old on the average

**Vine conducting:** under reasoned farming (member of a dedicated organism)

**Vinification :** Traditional in stainless steel tanks. Regular temperature controls during both pre-fermentation maceration and alcoholic fermentation, in order to obtain the maximum fruit expression possible in the glass.

**Aging :** both in tanks and oak barrels for 6 months

## Tasting

Beautiful aromatic expression on the nose with red fruits and a touch of caramel. Supple, round and luscious on the palate. "Pleasure" is the keyword for this wine!

**Serving conditions:** Room temperature (19°)

**Pairings:** Daily food or barbecued meat.

## Origin

The owner, formerly Director of an important sized winery, has brought considerable expertise and skills to his property, which has been family-owned for 3 generations. In addition to having remarkable skills, this connoisseur of the good things in life, has an unfailing positive mental and good humour. He produces his wine in that same spirit: giving and sharing pleasure, and it does!

