



LE JARDIN DE CHATEAU LES JONQUEYRES

Organic wine (certified since 2012)

Appellation: Blaye – Côtes de Bordeaux

Soil: blue and grey clays mixed with fossils

Varietals: Merlot 90% - Malbec 7% - Cabernet Sauvignon 3%

The oldest vines being 40-80 years old.

Surface: 10 ha maintained with the upmost care towards the environment, biodiversity and in full harmony with nature.

Vineyard labour: The soil is ploughed, organically enriched, with no chemical weeding and no use of insecticide. The presence during the winter of the naturally occurring "Baragane" a delicate spring onion type of wild leek with a strong sweet taste bears witness to this gentle approach. To properly flourish this salad plant needs a soft, deep, healthy and well-maintained soil which is only ploughed just before the harvest.

Harvest: All the grapes are hand-picked at optimum ripeness to preserve fruit purity. The bunches are carried in small bins and carefully unloaded with a special fork to protect and keep each grape intact. Completed with a double manual sorting.

Vinification: for 30 days in stainless steel tanks; fermentation and maceration are achieved with natural yeasts only, with daily pumping-over to extract flavour and colour.

Ageing: in barrels (new oak from 30% to 50%) for 12 to 18 months according to the vintage profile.

Tasting

A dark ruby-red colour. The Aromas of violet, red-currant, and spices stimulate the senses. A beautiful soft rounded taste is followed by a full-ness which shows remarkable concentration. The Palate is harmonious, ripe and fruity with a long, fresh and aromatic finish.

Serving condition: Room temperature (17-18°C)

Pairings: red meat (beef), terrines and tapenades.

Origin

The owner loves his region, the Gironde river, and the natural resources it offers. So much so that one can feel it and taste in his wines which are full of truth and authenticity. The Soil and vines receive the care and attention normally reserved for the grandest vineyards - hand picking, natural yeasts and barrel aging. The grapes have been organically grown for decades (officially certified from 2012). The conservation *terroir* of old vines (40-80 years old) make for a particularly complex and concentrated wine. These are the most important assets to assure exceptional quality.

