

Château des Joualles



VINTAGE	2009
REGION	Bordeaux
APPELLATION	Bordeaux Supérieur
VARIETAL	70% Merlot 15% Cabernet Sauvignon 15% Cabernet Franc
ALCOHOL	14.5%
TERROIR	Limestone-clay and silica-rich soils on plateau and slopes
INFO	43 Ha (103.63 Acres) total vineyard 30 to 35 year old vines Vinification in stainless steel tanks and aging in concrete tanks Fined / Filtered Sustainable Agriculture Practices

About the Estate:

Vignobles Freylon comprises of some 43 hectares of vineyards located in the highest plateaux and hills of Ruch village (Sauveterre de Guyenne), eastern part of the Bordeaux / Entre-deux-Mers, between the Castillon Cotes de Bordeaux & Bordeaux Ste. Foy appellations.

Chateau des JOUALLES was acquired by the FREYRON Family in 1981, family run concern handled by Bruno Freylon, who is the viticulturalist and winemaker, and his brother Erick.

Vignobles Freylon never stopped improving and renovating Des JOUALLES property since they acquired it. New modern winery with thermo-regulated steel & concrete tanks, but of course and most important, they started "adapting" vines' plantation to the best fitting terroirs (mostly being chalky clay / limestone soils and touches of silica). The vines are now at least 30 years and deliver the best of the terroir. Chateau des JOUALLES simply keeps improving in so rich aromatic expression and structure, day after day. Try!

The Freylon family were—until early 2004 when they sold it to an American consortium - the owners of the first-class St. Emilion Grand Cru property, Château Lassègue. I met Erick Freylon nearly 20 years ago, then promoting LASSEGUE.

Tasting Notes:

Dark, ruby, red colored wine. Rich and dense nose on cedar wood, tobacco, red berry fruits and cassis notes. The palate is big and supple at the same time, superbly extracted ripe fruits, black currant and leather notes leading to a warm, lengthy finish on suave tannins.

July 2017 tasting: Impressively food appealing, on spices, soft leather, truffle and baked mushrooms notes, on silky soft palate & length.

Food Pairing;

The producer suggests game, duck, meat in sauce

Press Review:

Soon to come.