

Château des Joualles



VINTAGE	2016
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 15 to 18 months in concrete tanks, no oak! 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 FREYLON Family in 1981, family run concern handled by Bruno Freylon, who is the viticulturalist and winemaker, and his brother Erick taking care of the vineyard.

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 St. Emilion Grand Cru property, Château Lassègue. I met Erick Freylon 25 years ago, then promoting LASSEGUE in Asia.

Tasting Notes:

Deep & full nose on dark fruits, morello cherries, cassis, prunes, licorice. Ample, rich and very serious palate, big and already so balanced.

"Deep ruby-purple color, opening with aromas of cedar spice, plum and toasty notes. Palate with a lush of opulence. Cassis, black cherry, currant and baking spice carry the palate with undertones of tobacco and earth, adding complexity and length" WCA, MD

Food Pairing:

Game, duck & meat in sauce.

Press Review:

"Direct, featuring a good beam of dark cherry and plum fruit, lined with tobacco and earth accents." *James Molesworth - Wine Spectator - 2019.*

"A particularly rich wine. Perhaps too rich, because a peppery edge masks the black fruits. If you want a powerful, toasty Bordeaux, this fits the bill." *Roger Voss - Wine Enthusiast*