

## Château des Joualles



<b>VINTAGE</b>	<b>2020</b>
<b>REGION</b>	<b>Bordeaux</b>
<b>APPELLATION</b>	<b>Bordeaux Supérieur</b>
<b>VARIETAL</b>	70% Merlot 15% Cabernet Sauvignon 15% Cabernet Franc
<b>ALCOHOL</b>	13.5%
<b>TERROIR</b>	Limestone-clay and silica-rich soils on plateau and slopes
<b>INFO</b>	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 <b>Sustainable Agriculture Practices, HVE 3, farm certified having high environmental value</b>

### About the Estate:

Vignobles FREYLON comprises of some 43 hectares of vineyards located in the hills of the village of Ruch, eastern part of the Entre-deux-Mers, between Sainte-Foy & Castillon AOP. The limestone-clay soils of this select terroir are perhaps the best in Entre-Deux-Mers and rather identical to the Saint-Emilion soils, sharing the same geology.

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. The vineyard consists of 103 Acres with perfect exposure, adjacent to a wooded area.

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 2003 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 starting promoting LASSEGUE in Asia.

### Tasting Notes:

Dark in color, already so rich & generous nose on dark fruits, licorice, plum & light truffles' notes & floral hints, delivering as well some freshness & juiciness. Rich and "Ruch" terroir palate, much "bigger" and stylish than a "regular" Bordeaux Supérieur, length and serious tannins to soon soften.

**Food Pairing:** Game, duck & meat in sauce.

**Press Review:** Coming Soon

2016 Vint. "Direct, featuring a good beam of dark cherry and plum fruit, lined with tobacco and earth accents." *James Molesworth* - Wine Spectator

"A particularly rich wine... peppery edge. If you want a toasty Bordeaux, this fits the bill." *Roger Voss*, Wine Enthusiast