

DOMAINE DU CARROU

Technical description

SANCERRE RED "Cuvée La Jouline"

Description : The "La Jouline" cuvée exists in red as well as white, and with the same emphasis on the highest standards of cultivation and vinification, with a single goal: to make the most of a noble grape variety and an exceptional "terroir".

Soil type : 100 % "Caillottes" from the late Jurassic Oxfordian (145 -150 million years old) – two wonderful but challenging plots, just a kilometre apart and on the same strata of particularly stony, calcareous soil.

Grape variety : pinot noir

Average age of the vines : 42 years

Location of the vineyards : One plot of 30 ares (0.75 acres) on "Le Grand Chemarin", a rightly famed Bué "lieu dit", and another plot of 41 ares (1 acre) on "Le fait de Chassené" in nearby Crézancy.

Orientation of the plots : south and south-east

Elevation : 265 to 280 meters

Area : 0.71 hectares (1.75 acres)

Winemaking :

- total or partial destemming of the harvest depending of the vintage
- vatting for 3 weeks or more after careful destemming and sorting followed by cold maceration for a week to extract the colour
- 1.5 weeks of fermentation with gentle interventions to homogenize the juices and later the wine in the vat : "remontage" pumping the juice up and over the cap or "marc", "pigeage" punching down the cap, and partial or total "delestage" or removal of the juice from the vat before reintroducing it after the marc has broken up.

Ageing : 12 to 15 months in barrels with an average age of 2 years

Yield : 35-37 hl/hectare

Production : 3,400 bottles

Accompaniment : the considerable care and attention given to this cuvée results in an exceptional wine of a deep ruby colour of great brilliance, with fruity generosity and rich maturity delivering notes

of red and black fruits and sweet spices. A hearty companion to all meat dishes, and in particular a barbecued rib of beef on the bone.