

<b>Name of the winerie</b>	Château Juncarret	
<b>Owner's name</b>	Famille Rouquette	
<b>Contact</b>	address	Avenue de Juncarret 33870 Vayres
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<b>History of the family estate</b>	<p>Since the XIX<sup>th</sup> century, fathers and sons of our family have passed on the winegrowing tradition and acquired this high quality terroir vineyard more than 50 years ago.</p> <p>Since then, we have been making the most of the richness and the specific characteristics of the soil to produce high quality wines, fruity, pleasant to drink when young but also suitable for ageing.</p>	
<b>Philosophy of the winemaker</b>	Over the last two centuries, we have been devoting a lot of efforts to our winegrowing and winemaking methods with love and passion. We cultivate ourselves our vines, vinify and age our wines in our own traditional cellars using good environmental practises, favoring the preservation of our natural resources.	
<b>Area</b>	70,42 acre (2/3 of red, 1/3 of white)	
<b>Soils</b>	Gravels and sand predominate	
<b>Grape varieties</b>	Red varieties: Merlot 29,65 acre, Cabernet Franc 12,35 acre, Cabernet Sauvignon 12,35 acre White varieties: Sauvignon 3,71 acre, Muscadelle 1,98 acre, Sémillon 10,38 acre	
<b>Name of the red wine</b>	Red wines of Château Juncarret	
<b>Soils</b>	Gravels and sand	
<b>Blend</b>	Merlot, Cabernet Franc, Cabernet Sauvignon	
<b>Vine training</b>	Tilling, partial natural cover crop, de-budding, de-stemming, leaf-thinning and green harvest by hand.	
<b>Vinification</b>	Specific traditional wine making methods: complex maceration process which leads to rich and well structured wine	
<b>Ageing</b>	18 months in concrete tanks	
<b>Wine tasting</b>	Supple and greedy attack, red and black fruits aromas, fine and silky tannins	
<b>Wine pairing</b>	Red meat, delicatessen, hard cheese	
<b>Awards</b>	Many awards from professional competitions such as "Concours Agricole de Paris", "Concours de Mâcon", "Concours de Bordeaux". Several selections in the "Guide Hachette des vins de France"	
<b>Name of the white wine</b>	White wines of Château Junacret	
<b>Soils</b>	Gravels and sand	
<b>Blend</b>	Sauvignon, Sémillon, Muscadelle	
<b>Vine training</b>	Tilling, partial natural cover crop, de-budding, de-stemming.	

<b>vinification</b>	Direct pneumatic pressing Racking within 48h Alcoholic fermentation under low temperature in concrete tanks
<b>Ageing</b>	Matured on lees and manual stirring
<b>Wine tasting</b>	Its pleasant nose opens up with notes of white fruits and acacia flower. An explosion of exotic fruit flavours in the mouth with a lot of freshness and volume. To be served cool
<b>Wine pairing</b>	Seafood, white meat, goat cheese, Asian cooking
<b>Awards</b>	Many awards from professional competitions such as "Concours Agricole de Paris", "Concours de Mâcon", "Concours de Bordeaux". Several selections in the "Guide Hachette des vins de France"

