

Name of the winerie	Château Juncarret	
Owner's name	Famille Rouquette	
Contact	address	Avenue de Juncarret 33870 Vayres
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History of the family estate	<p>Since the XIXth 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>	
Philosophy of the winemaker	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.	
Area	70,42 acre (2/3 of red, 1/3 of white)	
Soils	Gravels and sand predominate	
Grape varieties	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	
Name of the red wine	Red wines of Château Juncarret	
Soils	Gravels and sand	
Blend	Merlot, Cabernet Franc, Cabernet Sauvignon	
Vine training	Tilling, partial natural cover crop, de-budding, de-stemming, leaf-thinning and green harvest by hand.	
Vinification	Specific traditional wine making methods: complex maceration process which leads to rich and well structured wine	
Ageing	18 months in concrete tanks	
Wine tasting	Supple and greedy attack, red and black fruits aromas, fine and silky tannins	
Wine pairing	Red meat, delicatessen, hard cheese	
Awards	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"	
Name of the white wine	White wines of Château Junacret	
Soils	Gravels and sand	
Blend	Sauvignon, Sémillon, Muscadelle	
Vine training	Tilling, partial natural cover crop, de-budding, de-stemming.	

vinification	Direct pneumatic pressing Racking within 48h Alcoholic fermentation under low temperature in concrete tanks
Ageing	Matured on lees and manual stirring
Wine tasting	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
Wine pairing	Seafood, white meat, goat cheese, Asian cooking
Awards	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"

