



Saint-Émilion Grand Cru



Château JUGUET

Appellation Saint-Émilion Grand Cru

Owner SCEA Landrodie Père et Fille

Vineyard size 13 hectares (32 acres) Soil Types Gravel and sand

Vineyard grape varietals 70% Merlot - 20% Cabernet Franc

10% Cabernet Sauvignon

Average vine age 40 years

Viticulture Simple guyot pruning

Cover cropping

Vine growth management adapted to the climatic conditions (disbudding, leaf thinning, green harvesting)

Winemaking Traditional, in thermo-regulated stainless-steel vats

Aging 12 months in oak barrels (15% new)

History

A pretty vineyard situated at the foot of Saint-Émilion, Château Juguet is a lovely example of the wines produced from the plains of this famous appellation. The vineyard's gravelly soils, planted mostly with Merlot and Cabernet Franc and a smaller percentage of Cabernet Sauvignon, allow for a beautiful expression of the Merlot grape and optimal maturity for the Cabernets.

Vinification is classical: destemming; fermentation in thermo-regulated stainless-steel tanks; and 20-day skin contact on average. The wine is then aged in oak barrels for 12 months, of which 15% are new. This moderate use of new oak respects and protects the fruit, while helping the wine to develop a well-integrated structure.

The wine is generous and fruit-forward, and very enjoyable in its youth.