

TECHNICAL SHEET

Château Jalousie

BORDEAUX SUPERIEUR RED

RESERVE 2020

Sucrosity, Balance, Finesse



Commune: Galgon

Surface area: 5 hectares

Soil: clay-gravel slopes

Density: 4500 vines/hectares

Average age of vines: 25 years

Viticulture: Managed grassing of the vine rows or mechanical ploughing of the soil in order to preserve biodiversity. Leaf stripping.

Harvesting at perfect maturity with a sorting of the grapes.



The whole vineyard is managed according to sustainable agriculture and certified High Environmental Value and ISO 14001.

Vinification: Destemming, crushing and vatting.

Maceration and gentle pumping over operations to extract colour and fruit.

Fermentation and maceration in temperature-controlled stainless-steel vats for an average of 20 days.

Blend: 75% Merlot, 17% Cabernet Franc, 4% Cabernet Sauvignon, 3% Malbec

Alcohol %: 13.5% vol

Production: 40 000 bottles

Ageing: 12 months in stainless steel vats to preserve the fruit.

Bottled at the chateau on our own bottling line.

Tasting notes:

Château Jalousie Réserve presents a crimson hue.

On the nose, it expresses intense notes of fresh red fruit: wild strawberries, raspberries and fresh blackcurrants.

Full and round on the palate with melted, silky tannins. This is a seductive and harmonious wine.

The wine lingers on the finish with a crisp fruitiness.

Can easily be cellared for 2 to 5 years.