

## TECHNICAL SHEET

# Château Jalousie

## BORDEAUX SUPERIEUR RED



**RESERVE 2022**

*Sucrosity, Balance, Finesse*



**Commune:** Galgon  
**Surface area:** 10 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:** 80% Merlot, 20% Cabernet Franc  
**Alcohol % :** 14% vol

**Ageing :** 12 months in stainless steel vats to preserve the fruit with french oak for the perfect balance.  
Bottled at the château 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.

**Awards:**  
Gold medal at Concours of Lyon