



Château JUGUET
Saint-Émilion Grand Cru

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Appellation	Saint-Émilion Grand Cru
Owner	SCEA Landrodie Père et Fille
Vineyard size	13 hectares (32 acres)
Soil Types	Gravel and sand
Vineyard grape varieties	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.