

JACOURETTE

CÔTES DE PROVENCE

Story

The Dragon Family has been working in the wine industry for 4 generations, starting with Germain, who used to sell his wines from the back of his truck.

In 1997, H el ene Dragon takes over the 25 ha-vineyard, located at the foot of the Sainte-Victoire mountain, near Aix-en-Provence, on one of the most natural terroirs in France. The Mistral that blows almost constantly protects the vines from parasites, and the poor, well-drained soil gives wines of high quality.

Farming philosophy : Sustainable / HVE 3 (High Environmental Value) since 2019

Vineyard Information

Grape varieties : Syrah, Grenache, Cinsault, Rolle

Plot size : 5 ha (12 acres)

Average age of the vines : 25-30 years

South facing

Elevation : 300-350m (985-1150 ft)

Soils : Stony clay-limestone

FARMING PRACTICES

- Training method : Cordon de Royat
- No herbicides / no pesticides
- Cover-crops (1 on 3 rows)
- Regular work of the soils

Winemaking

- Mechanical harvest by night (to avoid oxidation and coloration of the juices) / Destemmed
- Direct press (low pressure)
- Fermentation : Temperature-controlled stainless-steel tanks / 21 days at 53-62 F
- Aging : 2-4 months in stainless-steel tanks
- Fined : Yes
- Filtration : Yes
- Vegan : Yes

Tasting notes

Nose of citrus and sour candy. A lot of freshness on the palate with flavors of red currant, cranberries and citrus. A crispy and refreshing ros e.

