



CHÂTEAU
JOUVENTE

La Fontaine de Jouvente

RED 2016

AOC Graves RED 2016

Bouteille de 75cl



Superficie : 6,7 hectares – a yield of 45 hl/ha

Soil type : Sand/gravel and clay/gravel

Grape varieties : 70 % merlot, 30 % cabernet sauvignon

Grapes culture : Traditional tillage, sustainable and biocontrol viticulture. Single Guyot pruning with yield control.

Harvest : Hand-picked, into small crates with grape sorting at the storehouse.

Vinification : Complete de-stemming followed by maceration for 4 to 5 weeks in thermo-regulated vats for maximum colour and tannin extraction.

Aging : In stainless steel vats

Aging potential : 10 à 15 ans

Available bottles : 10 000

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