

CHATEAU JONQUEYRES

Bordeaux Superieur 2009



Chateau Jonqueyres was built in 1685 and the Audy family has lived here since about 1900. The present owner, Anne-Marie Audy-Arcaute, who represents the fourth generation, has been joined by her children Anthony and Dorothee. The estate is located at the summit of a hillside in the Entre Deux Mers region, with ideal clay-limestone soil. Grass is planted between the rows to check the vigor of the vines and produce more concentrated fruit, while pruning at bud-break keeps yields low. Anne-Marie and Anthony, who is now the winemaker, renovated the cellars and upgraded the *cuvierie* with new stainless-steel tanks. Chateau Jonqueyres is *the* ideal, Merlot-based Bordeaux for everyday drinking. What Robert Parker wrote several years ago still applies today: the estate makes “high quality wines that can compete with more famous estates.” Ch. Jonqueyres is ready for current enjoyment and represents outstanding value. The grapes are harvested by hand as late as possible for optimal maturity and are meticulously sorted to remove any imperfect fruit. The fermentation and vatting process is extended to four weeks for maximum extraction of color and flavor. The wine is vinified so as to deliver the maximum expression of fruit with a fine balance of concentration, ripe tannins and a touch of oak. The name is pronounced Jon-kair, to rhyme with “pair.”

“2009 was quite simply an ideal vintage,” reflects Anthony Arcaute. The season began with a good size fruit set and flowering took place in June, without incident. The weather continued to be mostly sunny, with intermittent, moderate rains that never posed a problem for the health of grapes. The crop at Jonqueyres benefited from extensive and meticulous vineyard work, including pruning, cutting of buds, and plowing between the rows and leaf-stripping on both sides of the vines ensure aeration (to avoid rot) and enhance ripening. *Veraison* occurred on about August 10th, earlier than in previous years, setting the stage for an excellent vintage. Superb weather continued from mid-August through October. Mid-September saw a week of 90 degree days and no rain, which advanced maturity. The 2009 Jonqueyres was picked in the first 10 days of October under dry skies. The grapes had moderately thick skins and ample acidity. In order to extract only supple fruit and preserve freshness, after an initial cold maceration, Arcaute vinified gently and did minimal of pumping over of the solids. Chateau Jonqueyres 2009 is deeply colored and well structured. It is packed with intense and chewy casis, dark cherry and plum Merlot fruit with a supple texture and a long, well-delineated fresh finish.

It is enjoyable now for its lush fruit, but will improve for years to come.



Technical Details

100% Merlot

Location: Sloping plateau in Camarsac and Saint-Germain du Puch, Entre Deux Mers region

Vineyard size: 31 hectares

Soils: limestone-clay, with some gravel

Climate: Atlantic

Average age of vines: 36 years old

Vineyard practice: *lutte raisonnee*

Harvest date: October 1-10

Harvest method: by hand, with small plastic crates and sorting table

Yield: 40 Hectolitres per hectare

Maceration period: 2 days of cold, pre-fermentation maceration followed by 3-4 weeks at controlled temperatures, with 4 brief *remontages* per day to extract and lock in the maximum of color and structure, but without over-extracting

Vinification: in temperature-controlled stainless steel tanks

Maturation: 90% tank and 10% barrels for one year

Barrels: 1/3 new, 1/3 one year, 1/3 two years

Malo: in tank and barrel

Assemblage: in the early Spring of the 2nd year

Bottling: October 2011