

Château de Jonquières "La Baronnie" dry white 2024



Product price:

€120.00

Product features:

Area: LANGUEDOC

Winemaker: Charlotte et Clément De BEARN

Vintage: 2024

Appellation: IGP Saint Guilhem le Désert

Color: dry white

Unit Price: 15-20 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: grenache blanc

Alcool: 13,5

Product short description:

Freshness of chenin + opulence of grenache blanc, all rounded off by elegant aging in French oak demi-muids. Already good in 2026, and sure to impress in the years to come, Madame la baronne!

Product description:

PRESENTATION OF CHATEAU DE JONQUIERES
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Château de Jonquières "La Baronnie" dry white 2024 :

Technical sheet written by the domaine :

Ample, subtle, fresh, and elegant, a wine with aromas of pears and exotic fruits enveloped in buttery, honeyed, and even menthol notes.

Appellation : IGP Saint-Guilhem le Désert

Terroir : Clay-limestone gravel from the Terrasses du Larzac

Grapes : Grenache blanc, Chenin, and Roussanne

Manual harvesting

Vinification : Direct pressing. Cold settling. Temperature control during fermentation. Barrel aging during fermentation.

Aging : French oak barrels 500L. 12 months

Serving : 10°C. Can be kept in the cellar for up to 5 years.

Tasting : On the nose, it bursts with scents of white-fleshed fruits as well as linden and fennel. On the palate, its vivacity and freshness provide a sensation of indulgence and a final bouquet of exotic fruits evolving towards notes of spice bread.

Food pairing : Risotto, creamy poultry, buttered fish, curry, foie gras, goat pélardon.