

CHATEAU JARON

BORDEAUX Rouge (Red)



Ownership & history:

Philippe Libérateur took charge of his family's estate in 1994. In 1998 he married Caroline Comin, also from a winemaking family, and 'Vignobles Comin-Libérateur' was born. This young couple have brought modern techniques to the winemaking process.

Vineyard & location:

Château Jaron covers 30 hectares stretching across three different villages: Landerrouat, Soussac and Saint-Antoine de Queyret. The vines are on average 25 years old and the soil is a mix of clayey limestone and siliceous limestone.

Harvest, vinification & ageing:

Some notable aspects of the winemaking at Jaron are as follows:

- The use of sorting tables at the winery
- The use of temperature-controlled vats
- Micro-oxygenation of the wine, which really brings out the fruit flavours and rounds off the tannins
- Jaron is aged partially in stainless steel but the best parcels are aged in clay amphorae for twelve months

Tasting:

Crushed strawberry/raspberry jam notes on the nose. Silky tannins in the mouth. Fruity finish with good length. Makes an excellent accompaniment to grilled white or red meats.

Blend:

90% Merlot
10% Cabernet sauvignon

Awards & press:

2014: Gold Medal, Lyon