



CLOS JUNET
Saint-Emilion Grand Cru

PATRICK JUNET - 13 BERTHONNEAU - ROUTE DU MILIEU
33330 SAINT-EMILION- FRANCE
TEL. /FAX 33 (0)5 57 51 16 39
patrick.junet@closjunet.com

CLOS JUNET

Saint-Emilion Grand Cru

Produced on a family property bought in the 19th C. by the present owner, Patrick Junet's, great-grandfather, the vineyard of Clos Junet lies on gentle, sandy-glacis slopes to the west of the Saint-Emilion limestone plateau. This small, 2-hectares vineyard is planted to Merlot, and Cabernet franc grapes on ancient sands over a subsoil crossed by a vein of red clay.

The nature of the terroir plus the blend of these three traditional grape varieties give the wines of Clos Junet the softness and roundness characterized by its tannins. Limiting yield to 40-45 hectolitres per hectare plus the constant care taken over canopy management, followed by vinification and ageing adapted to each harvest in relation to the vintage, all help bring out the very best complementary taste qualities: power with concentration and finesse with aromatic complexity.

These are the qualities which enable Clos Junet to be regularly awarded the controlled appellation SAINT-EMILION GRAND CRU.

Area : 2 ha

Situation : sandy glacis area west of the Saint-Emilion limestone plateau

Soil : deep, ancient sand over a vein of red clay

Grape Varieties : 70% Merlot, 30% Cabernet franc

Average age : Merlot - 25 yrs, Cabernet franc, 60 yrs

Pruning : Simple and double Guyot

Cultivation : working the top soil

de-budding in spring, grape-thinning in summer

Picking : by hand

Yield : 40-45 hl per ha

Alcoholic fermentation and maceration : stainless-steel vats

Maceration time : three weeks

Malolactic fermentation : in stainless-steel vats

Assemblage (blending) : immediately after malolactic fermentation

Ageing : 70% in oak for 15 months (50% new, 50% one-year barrels)

30% in the vat to maintain the fruity aromas

Bottling : 18 months after the harvest

Production : 800/900 cases

Technical consultant : Jean-Michel Ferrandez

