

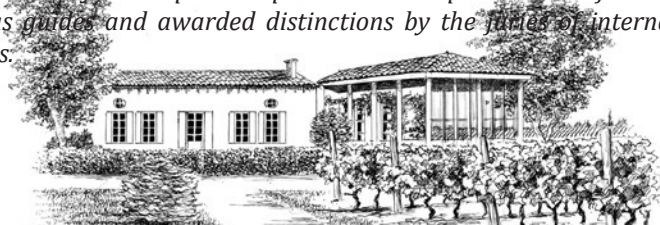
CHATEAU
CLOS JUNET
SAINT-EMILION GRAND CRU



Ce petit vignoble, d'une superficie de trois hectares, situé sur les pentes douces d'un glaciaire sableux s'étirant à l'ouest du plateau calcaire de Saint Emilion, provient d'une propriété familiale acquise au XIXème siècle par l'arrière-grand-père de Patrick Junet, propriétaire actuel. Il est complanté avec les cépages Merlot et Cabernet franc sur un sol de sables anciens traversés par des veines d'argile rouge en sous sol. La réunion de ces éléments confèrent au vin du Clos Junet l'expression aromatique, la souplesse et la rondeur qui le caractérisent. Une production volontairement limitée, une attention permanente portée à la conduite du vignoble, une vinification et un élevage adaptés à chaque récolte concourent à la mise en valeur des qualités organoleptiques du Clos Junet. Celles-ci lui valent d'être régulièrement mentionné dans plusieurs guides et récompensé par les jurys de concours internationaux.



This small three-hectare (7,5-acre) vineyard is located on the gentle slopes of a sandy incline, which lies to the west of the Saint-Emilion limestone plateau. It comes from a family property acquired in the 19th century by the present owner, Patrick Junet's great grandfather. The Merlot and Cabernet Franc grape varieties grow here in ancient beds of sand with veins of red clay running through the sub-soil. Together, these features give Clos Junet wines their distinctive aromas and their supple, round mouthfeel. The quantities produced are deliberately limited and the vines are constantly tended with great care. The wines are made and aged, taking into account the specific needs of each harvest. All these efforts are made to ensure that Clos Junet's organoleptic qualities benefit from the very best expression possible. These qualities are often referred to in various guides and awarded distinctions by the juries of international competitions.





Vendange 2016

Harvest 2016 :

- Merlot : 02/10/2016
- Cabernet Franc : 10/10/2016

Rendement / Yield : 40 hl/ha

Assemblage / Blend : 50 % Merlot - 50 % Cabernet Franc

Terroir :

Glacis sableux à l'ouest du plateau calcaire de Saint-Emilion
Ancient sand beds with veins of red clay in the subsoil

Age moyen du vignoble / Average age of vineyard :

- Merlot : 35 ans
- Cabernet Franc : 70 ans

Viticulture / winegrowing :

culture raisonnée ; labour du sol (cheval), désherbage mécanique
- Bio contrôle.

The soil is horse-ploughed with mechanical weeding - Organic process

Vinification / Winemaking :

Vendange manuelle, dernière génération de table de tri -
fermentation dans des petites cuves - Fermentation malolactique
en barriques.

*Manual and traditionnal harvest - last generation of sorting table -
Fermentation in small tank - Malolactic fermentation in barrels*

Eleavage / Ageing :

100% en barriques neuves pendant 16 mois en chêne français.
100% of new barrels. During 16 month in French oak.

Production: 150 cases

CHATEAU

CLOS JUNET

SAINT-EMILION GRAND CRU

RESERVE

PRESS BOOK

2016



Pretty density and generosity for a young red with stone, mineral and berry character. Hints of smoke and chocolate, too. Medium to full body and fine tannins.

16,5/20



Classic cassis fruit with liquorice, leather and dried spices – absolutely pinpoint accuracy for the style, and the tannins are really nicely balanced, giving shape without intrusion. Very accomplished, with all the fleshy yet savoury satisfaction of the right bank.

2015



90/100
JEB DUNNUCK

16,5/20



WINE ENTHUSIAST

91
POINTS
Editors' Choice



2014



90^{pts}



CHATEAU

CLOS JUNET

SAINT-EMILION GRAND CRU

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2015

GENERAL MANAGER
Paul Junet

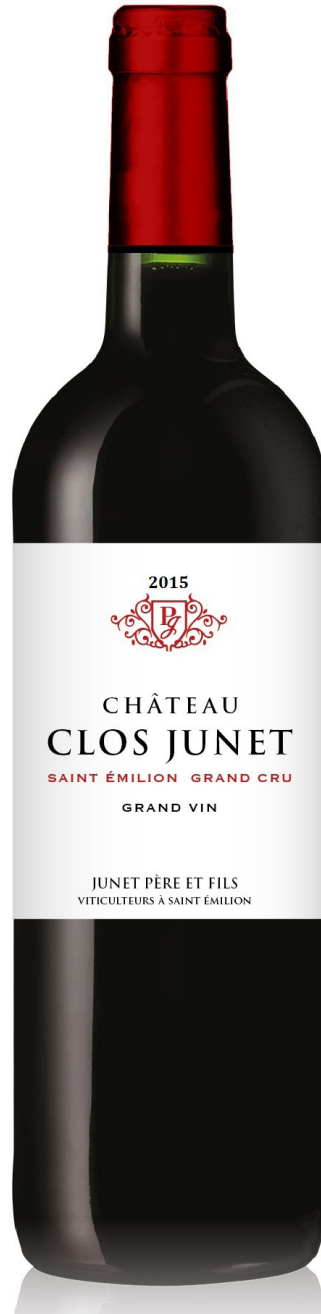
VINEYARD AREA
3 hectares

TERROIR
ancient sand beds with veins of red clay in
the subsoil

GRAPE VARIETIES
60% Merlot 40% Cabernet Franc

AVERAGE AGE OF VINES
35 ans

PLANTATION DENSITY
6600 pieds/ha



OUR METHOD

the soil is horse-ploughed with mechanical
weeding *désherbage mécanique*

HARVEST and VINIFICATION

Manual and traditional harvest
last generation of sorting table
45 hectolitre/ha
Malolactic fermentation in barrels

AGEING

60% of new barrels, 40% of one wine
barrels. During 16 month in French oak..

90-92 / 100



90/100
JEB DUNNUCK

16,5/20

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