

Claude Gros
Œnologist

JADIX CABERNET SAUVIGNON 2022

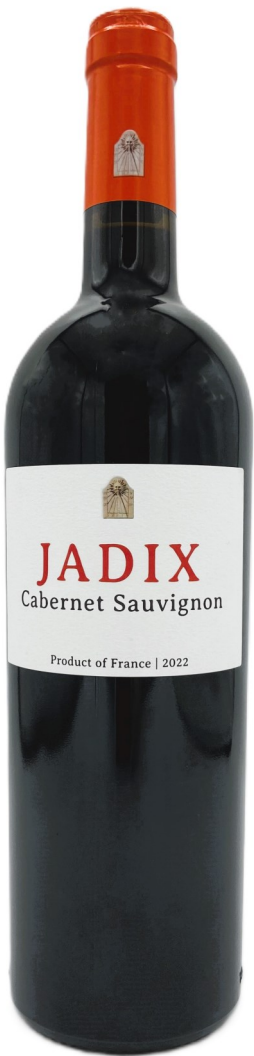
IGP Pays d'Oc

— Background —

Jadix is a delicious Cabernet Sauvignon from the South West of France. It is produced from vineyards located near the Boutenac hills of the Corbières appellation. The vines border the Orbieu River and lay just outside of the Corbières appellation in a little village called Luc-sur-Orbieu. The vines are planted on terraces of gravel soils over a subsoil of limestone and clay. The combination of soil plus the fact that it is located so close to the river gives the Cabernet Sauvignon the perfect humidity to thrive.

The name of this wine, Jadix, comes from the French meaning of “*once-upon-a-time*”, in homage to the romans who cultivated the first vineyards in this region.

The Mediterranean climate, dry, sunny and warm, favors the long cycles of the vine, while the north-western wind present all year round makes it possible to avoid excessive treatments in the vines. This flawless climate also allows the Jadix wine to be extremely expressive in color and aromas. This Jean-Christophe and Margaret Calvet selection of Cabernet Sauvignon is sure to impress you with its smooth velvety touch in mouth and its long persistence on the finish, leaving you salivating and craving more. It is bound to compete with any other Cabernet Sauvignon from this region. Enjoy it alone or with steaks, lamb, pork, grilled meats and Mediterranean styled dishes.



— Viticulture —

- 100% Cabernet Sauvignon
- Clay and limestone soils.
- Average age of vines is 25 years.
- Density of 4500 to 5000 vines/hectare.
- Yields as low as 39 HL per hectare.
- Environmentally friendly viticulture.
- Royat cordon system of pruning.
- High canopies for better quality grapes and yield management.
- Mechanical working of the soils with debudding to limit production.

— Winemaking —

- After harvest, grapes are destemmed and then pressed gently in a pneumatic press.
- Fermentation in temperature controlled cement tanks between 25 to 28°C for 19 days.
- Fermentation with fresh oak to enhance aromas and to give structure to the wine.
- Remontage (pumping over) 3 times daily until delestage (racking of the wines during fermentation to soften the tannins). Then 2 pumping-overs daily towards the end of the maceration period.
- Malolactic fermentation in epoxy lined concrete tanks.
- No fining.
- Filtering before bottling.
- Aged in tank for one year, with 5 weeks of staves maceration

— Tasting Notes —

A garnet red robe, the nose of intense raspberry, rhubarb, and smoky wooded and liquorice aromas. In mouth a burst of fresh acidity makes this wine feminine and elegant. It finishes on its supple yet pervasive tannins that linger in mouth. It is unique in its combination of concentrated fruit, complex aromas and body.

