



Since 1628

CASTLE JEANDEMAN

« Cuvée La Chêneraie »

AOC Fronsac

HISTORY	Built in the middle of the 18th century, Château Jeandeman was formerly known as "Escotebise" (listen to the wind in Gascon), due to its exceptional geographical position at the highest point of the Fronsac region. Château Jeandeman was bought by Joseph Roy in 1919 with his son, Jacques, succeeding him in 1952. Jacques Roy died in 1962 and in 1965 his widow, Françoise, remarried Jean-Marie Trocard, sealing the union of the families Roy and Trocard. Together, they ran Château Jeandeman and Château Laborde for thirty years, and oversaw their growth from 16 to 42 hectares. Following in the family tradition, it is now Françoise and Jean-Maries' son, Jean, who runs the property.
AREA	33 hectares (82 acres)
GRAPE VARIETIES	90% Merlot, 9% Cabernet sauvignon, 1% Malbec
TERROIR	Château Jeandemann, situated at 88 m, at the top of the Fronsac hills, dominates the valley of the Isle and Dordogne rivers. It encompasses 33 hectares of vines on an exceptional terroir. The clay-limestone soil possesses an ingredient : ferrous oxide, which gives a unique characteristic to the soil. This soil, is the same as that of the great Pomerol chateaux; it retains a large amount of water meaning the vines have difficulty in extracting too much and therefore the raisins are more concentrated. These parcels of clay soil produce a wine with a deep colour, an opulent mouth-feel and silky tannins. The limestone soils of the plateau are identical to those on the famed limestone plateau of Saint Émilien. In these parcels the vines are forced to send their roots deep into the ground in order to nourish themselves, resulting in wines that are complex and mineral.
PLANTING DENSITY	5000 vines/ha
AGE OF THE VINES	45 years
HARVEST AND VINIFICATION	All vines are picked and sorted by hand. The entirety of the harvest is then destemmed and sorted again. Individual parcel management allows the production of homogenised lots. The number and size of tanks is adapted to each parcel. Malolactic fermentation in tank permits the conservation of the fruit aromas.
AGING	12 to 25 months in French oak barrels (25% new oak, 50% one-year barrels, 25% two-year barrels).
AVERAGE PRODUCTION	33000 bottles
ABV	13,5% vol
TASTING NOTE	Lovely deep red colour. The nose is generous and open with notes of macerated fruit and a rich nuttiness. The palate is soft and full, with ripe tannins and balanced acidity. A delicious, easy-drinking wine.
SERVICE TEMPERATURE	16°C to 18°C (61°F/65°F)

Château Jeandeman - 33126 FRONSAC

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