



# NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

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## La Joly AOC Bordeaux Supérieur 2009

**Winemaker:** Lionel Raymond, Saint Laurent du Bois, France  
**Appellation:** AOC Bordeaux Supérieur  
**Varietals:** 95% Cabernet Sauvignon, 5% Malbec  
**Vineyard:** Situated in Saint Laurent du Bois

**Production Area:** A mild climate (due to the Atlantic Ocean). Lots of sunshine, and regular rain, the hillside situation and the clay-limestone soil, gravels offer the best conditions of the growth of the vines and the grapes. La Joly, name of the plot of Cabernet Sauvignon in the heart of the Vignobles Raymond, was planted in 1962. Like the whole property, this one is cultivated as organic.

Without weed killer, nor pesticides, La Joly is cultivated in a traditional way to respect the environment and especially the soil. The work of the ground is also very important. The human presence on the vineyard is essential and the controls on this one must be regular. This allows then from the Cabernet Sauvignon, to obtain a healthier grape possessing all the organoleptic qualities.

**Yield per Vine & Hectare:** 45 hl/ha

**Training System:** The vineyard is held up by Guyot double (Bordeaux style) to obtain the best maturity and also to avoid phytosanitary disease. The vine is held up by wires.

**Vinification:** The wine is poured in new 400 liters barrels, for the fermentation during which we regularly punch the cap to extract a great quantity and quality of anthocyanes then the malolactique fermentation takes place. Further to this one, we will, during a period which is determined by the tasting, stir the barrels. Lees in suspension will allow the refined aromatic complexity and the tannic structure of La Joly.

**Ageing:** About 24 months of ageing.

**Tasting Notes:** La Joly proposes a harmonious and well-balanced wine. While respecting the fruits, it offers spicy notes with round and silky tannins. Elegant, well-balanced with a great long finale.

**Color:** Deep garnet red color with purple hues.

**Aroma:** An expressive bouquet such as the cherry, blackcurrant, blackberry and great spices.

**Conservation Time:** 7 to 15 years.

### Notes/ Certifications/ Awards:

Only Indigenous Yeasts used. Suitable for Vegans.

Certified Organic by Qualité France and USDA NOP (National Organic Program) IMO, Switzerland.

Vintage 2004: Discovery of the month 15, 5/20 La Revue des Vins de France April 2007

Vintage 2005: Silver Medal Millésime Bio 2009

Vintage 2008: Commended Award 2011

Vintage 2008: « Coup de Cœur » or « Very Favorite » Revue des Vins de France February 2012 !!!

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