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The logo for Jòia is a large, black, cursive script of the word "Jòia". The "J" is very large and stylized, with a long, sweeping tail that loops back under the word. The "ò" has a small accent over it.

AOC Languedoc Montpeyroux  
Millésime 2016 Red 13,5°

*Tasting notes:* We wanted to make a light, fresh, fruity and lively wine. You will find hints of crisp red fruit and mint leaf, nicely mouth filling. Serve between 16°-18°. Open one hour before drinking.

*Blended from:* 70 % Grenache, 29 % Syrah. Certified as Organic by Ecocert and biodynamic production by Demeter.

*Vines:* 35 years old, grown in stony clay and limestone soil

*Yield:* 25 hectolitres/hectare

*Harvest:* Picked by hand and carefully sorted into small open crates.

*Vinification:* Vinified without sulfites, traditional vinification, long time maceration. Low level of sulfites added after malolactique fermentation or before bottling.

*Maturing:* 1/4 in concrete egg, 3/4 in stainless steel vats for 10 months. Production of 5900 bottles and 100 magnums

*Food Matches:* For the aperitif, fish dishes, foie gras poêlé, poultry, cold cuts, Cheeses

Jòia, meaning Joy in occitan, comes from the magnificent foothills of the Larzac. A product of passion, of energy and of friendship, an authentic wine produced with respect for nature, the Earth and its inhabitants.

*Estate medallist at French independent Winegrower 2015 and 2016, Silver medallist at Challenge Millésime Bio 2015, medallist and commended at Decanter World Wine Awards 2015, 2014, 2013, one of the 100 greatest wines of Languedoc-Roussillon in 2013*