

# Jocunda

2005 GIGONDAS, FRANCE

**Name Story** Jocunda, meaning joyful, is derived from *Jocunditas*, the old Roman name for Gigondas—celebrated by Pliny in the First century.

**Vineyards and Winemaking** Mediterranean limestone soils lend a bold character and allow for slow maturation. Hand picked, macerated and aged for 6 months—half in stainless steel and half in oak.

**Grapes** 70% Grenache, 30% Syrah, 10% Mourvèdre. Picked: October 10, 2005.

**Tasting Notes** *Aroma:* Ripe black fruit with hints of sage, rosemary and thyme. *Taste:* Rich blackcurrant and mulberry with sweet tannins and a persistent finish.

**Drink by Date** Best 2010 through 2015.

**Winemaker** *Louis Barruol.* The Barruol family has a long heritage in winemaking and has been involved with the Château de St. Cosme vineyard since 1490. As a testament to Louis Barruol's winemaking skills, many of his wines have been consistently rated 90+ pts. Robert Parker affirms, "The young Louis Barruol has quickly emerged as one of the southern Rhône's most talented young winemakers."

**Reviews**



91 pts. Daily Wine Pick over \$30. "A restrained, aromatic style, with lots of spice box, tobacco and incense notes leading the way for blackberry, currant, braised beef and tar notes. The finish gains steam, with nice riveting acidity underneath."

91 pts. "This is a creamy-textured, dense blend of 70% Grenache, 20% Syrah and 10% Mourvèdre. It delivers plum-scented fruit accented by baking spices and licorice and balancing its tannic heft with ample length."