

Château de la Jaubertie

«CUVÉE MIRABELLE» WHITE



Grape Variety 80% Sauvignon Blanc
20% Sémillon

Appellation A.O.P. Bergerac Blanc Sec

Region South West Of France

Oak Maturation 10 months barrel fermented,
then ageing (French oak)

Cellaring Potential 5 to 10 years

Alcohol 13,5 %

Acidity 3,50 g/l

pH 3,33

Residual Sugar 0,8 g/l

Vineyard notes : Only the best vineyards have been selected: 5 blocks of Sauvignon and 1 of Sémillon. All are pruned and managed to produce not only the best expression of their terroir but outstanding flavour intensity. The woods are horizontally tied down and the vines deleafed. The vineyards have been organically cultivated since 2005.

Winemaking notes : The grapes are mechanically picked early in the morning to maintain the cold temperature to avoid oxidation. Once crushed, the grapes are pressed and remains on solid for a period of 72h before racking into barrel for fermentation. The wine remains on lees for 9 months, stirred once a week, then blended and bottled.

Description : Pale yellow colour; the wine has a complex nose of yellow fruit and exotic aromas with some integrated smoky oak character. The wine is extremely mineral but balanced, yellow fruit, white peach, jackfruit with subtle hints of oak. Long lingering flavours.

Food tasting : All grilled or cooked fishes, white meat dishes with sauce, cheeses or even as an apéritif.
