

Château de la Jaubertie

BRUT ROSE



Grape variety	50% Malbec 50% Cabernet Franc
Appellation	Vin de France
Region	South West of France
Oak Maturation	NIL tank/ bottle
Cellaring Potential	4 years
Alcohol	12 %
Acidity	4,1 g/L
pH	3,22
Residual sugar	8 g/L

Vineyards Notes Selected from the vigorous higher yielding vines or more neutral flavoured grapes.

Winemaking Notes The grapes are mechanically harvested, then pressed immediately to avoid colour and flavour extraction. The clear juice is then fermented at 20 °-22°C to keep more neutral characters of the wine.

The wine is racked from lees immediately after fermentation. Secondary fermentation is proceeded after 3 months, following the Méthode Champenoise Tradition. The wine ages 9 months on lees before the final disgorging.

Description Pale pink colour, a combination of redcurrant yeasty aromas, clean, fresh, sharp palate, balanced bubbles and acidity. Fresh finish.

Food style Served chilled: ideal as an aperitif or with any starters: tapas, salads, snacks or raw fish.
