

# Château de la Jaubertie

CEPAGES OUBLIES WHITE



<b>Grape variety</b>	40% Sémillon 40% Sauvignon Blanc 20% Chenin Blanc
<b>Appellation</b>	I.G.P Perigord
<b>Region</b>	South West of France
<b>Cellaring potential</b>	3 years
<b>Alcohol</b>	12,5%
<b>Acidity</b>	3,17 g/L
<b>pH</b>	3,85
<b>Residual sugar</b>	0,1 g/L

**Terroir** A clay-limestone plateau 170 meters above the Dordogne valley. The vines are planted at 5000 vines / hectares and are worked with respect for organic farming and great wines.

**Breeding** We decide on the pickup date based on the taste of the grapes. Our white grapes are picked late at night, then cooled to 5-8 ° C to preserve the fruit flavors.  
We vinify 20% of our white and rosé in barrels of 3 to 5 years old in order to obtain complexity and richness. Six different yeasts are used, depending on the individual characteristics of the juice from each plot of vines.  
We leave our wines on the lees (and without sulphide) for 4 months for the aromas to develop. All of our white wine is bottled with little or sometimes no filtration. Bottled at the castle.

**Description** Pale yellow color, flavor of exotic fruits, yellow fruits, pear. Very aromatic. To consume as an aperitif, with any Asian dish, fruit-based desserts or on its own as an aperitif.