

Château de la Jaubertie

CEPAGES OUBLIES RED



Grape variety	40% Merille 40% Fer Sarvadou 20% Malbec
Appellation	I.G.P Perigord
Region	South West of France
Cellaring potential	3 years
Alcohol	13%
Acidity	3,25 g/L
pH	3,65
Residual sugar	0,2 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.
Vinification	The grapes are picked when ripe and then vinified without adding sulphites and respecting the specifications for natural wines. Once fermented, the wine is aged on lees at low temperature to find its natural stability and allow it to develop crunchy fruit aromas.
Degustation	Garnet red color with hints of mauve. Intense aromas of red fruits, wild berries with tertiary notes. On the palate, the attack is supple, all round with silky tannins and hints of fresh fruit with a lot of freshness. Serve as an aperitif or with grilled meats and vegetables.
