

# Château de la Jaubertie

## CHARDONNAY

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<b>Grape variety</b>	100% Chardonnay
<b>Appellation</b>	I.G.P Perigord
<b>Region</b>	South West of France
<b>Oak Maturation</b>	Nil
<b>Cellaring Potential</b>	5 years
<b>Alcohol</b>	13,5 %
<b>Acidity</b>	4,1 g/L
<b>pH</b>	3,4
<b>Residual sugar</b>	2 g/L

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**Vineyards Notes** The vines are planted with a density of 4000-4500 vines/hectares and are divided into two blocks: one on a deep clay soil while the other is on a clay limestone slope. The vineyard is certified organic since 2009.

**Winemaking Notes** The grapes are mechanically picked, cold macerated for 6 hours, then pressed. Only the clear juice is fermented at temperatures varying from 15-19°. The wine is aged on lees for 6 months to gain richness and complexity.

**Description** Bright yellow with green tinge, intense yellow fruit flavour with tropical notes. Rich well balanced palate with yellow fruit flavours.

**Food style** To drink as an aperitif, with any fish (grilled or raw) white meat with sauce, cheese.