

# Château de la Jaubertie

## COLOMBIER



<b>Grape variety</b>	70% Cabernet Sauvignon 20% Cabernet Franc 10% Merlot
<b>Appellation</b>	A.O.C Bergerac Contrôlée
<b>Region</b>	South West of France
<b>Oak Maturation</b>	100% aged in French oak barrels
<b>Cellaring Potential</b>	5 to 10 years
<b>Alcohol</b>	14 %
<b>Acidity</b>	3,5 g/L
<b>pH</b>	3,6
<b>Residual sugar</b>	0,8 g/L

### Vineyards Notes

We have selected the plots of land being situated on the plateau of Jaubertie where the mother rock is the least deep. The character of the limestone seemed fundamental to us to produce exceptional grapes, the vineyard underwent debudding, deleafing and green harvesting.

### Winemaking Notes

Once picked, the grapes were cold macerated during 7 days before fermenting naturally between 22-26°C. Grapes are infused and no longer pumped over. The wine was pressed and then stay in barrel to undergo the malolactic fermentation. The wine was aged in oak barrels for 2 years: the oak was French origin, tight grain, long "toasting" over a low heat and was 2-3 years aged outdoors.

### Description

« The Grand Vin » from Château de la Jaubertie.

A deep red black intense color, aromas of red and black berries with integrated nuances of smoke, vanilla and spice.

On the palate, the wine is rich, silky tannins and very long flavours a mixture of red and dark fruits and cedar oak finish.