

Château de la Jaubertie

CUVÉE MONOLOGUE CABERNET FRANC



Grape variety	90% Cabernet Franc, 10% Merlot
Appellation	A.O.C Bergerac Contrôlée
Region	South-West of France
Oak Maturation	100% in French oak barrels
Cellaring potential	6 years
Alcohol	14,1 %
Acidity	3,36 g/L
Ph	3,58
Residual sugar	0,3 g/L

Vineyards Notes

The philosophy of the Monologue range is the expression of the union of a grape variety with a terroir.

Our Cabernet Franc comes from the terroir of the Jaubertie plateau, planted North-South, on brown clay soil with the presence of a limestone bedrock at one meter. The vines are cultivated in organic farming, disbudded and undergo a green harvest.

Winemaking Notes

The grapes are harvested when ripe, overnight to prevent oxidation, then refrigerated and undergo cold maceration for 72 hours. The winemaking is done gently to extract only silky tannins and preserve the fruit of the grapes. The wine is then aged in 400l barrels for 14 months.

The wine is not filtered when bottling, which may explain a slight deposit.

Tasting Notes

Ruby red color, nose of intense red fruits: currants, blackcurrant, spices with notes of vanilla. Soft tannins with a lingering length of red fruits on the palate.
