

# Château de la Jaubertie

## CUVÉE MONOLOGUE CHARDONNAY

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Grape variety	100% Chardonnay
Appellation	IGP Perigord
Region	South-West of France
Oak Maturation	100% in French oak barrels
Cellaring potential	4 to 7 years
Alcohol	12,5 to 13%
Acidity	3,94 g/L
Ph	3,34- 3,65
Residual sugar	2 g/L

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### Vineyards Notes

The philosophy of the Monologue range is the expression of the union of a grape variety with a terroir. Our chardonnay comes from the terroir of Labadie, located on a southern slope, strong in boron with presence of limestone. The vines are cultivated in organic farming, disbudded and undergo a green harvest.

### Winemaking Notes

The grapes are mechanically harvested overnight to prevent oxidation, then refrigerated and immediately pressed. The juice is stabilized for 12 hours then drawn off and fermented in 300l barrels. Aging lasts 12 months with another 6 months in vats.

### Tasting Notes

Light yellow in color with a tinge of green, Chardonnay has an intense flavor of yellow fruits with tropical and toasted notes. Balanced palate with well integrated oak notes.

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