

Château de la Jaubertie

MIRABELLE ROSE



Grape variety	65% Cabernet Sauvignon 35% Cabernet Franc
Appellation	A.O.C Bergerac Contrôlée
Region	South West of France
Oak maturation	100% aged in French oak barrels
Cellaring potential	1 to 5 years
Alcohol	13%
Acidity	3,50 g/L
pH	3,6
Residual sugar	0,8 g/L

Vineyards Notes

Clay limestone plateau, vineyard in biological culture (certification in 2009). We chose the vines either being more vigorous or having good fruit characters.

Winemaking Notes

The grapes were picked early in the morning and immediately pressed to keep the fruit characters and to minimize the color extraction. Fermented and aged in French oak barrels (20% new and 80% of 1 to 3 years) during 6 months. During the first 4 months, barrels are stired twice a week. The wine is bottled without filtration.

Tasting Notes

A wine with more complexity: elegant vanilla character with a touch of red fruits (red and blackcurrant). The palate is full but with a great acidity and low persistent red fruit flavours . A gastronomy rosé !