

Château de la Jaubertie

MONBAZILLAC



Grape Variety	65% Sémillon 25% Sauvignon Blanc 10% Muscadelle
Appellation	A.O.P
Region	Monbazillac, South of France
Oak Maturation	8 months in barrel fermented then aged in french oak barrels for 5 years
Cellaring potential	5 to 10 years
Alcohol	13,4%
Acidity	3,6 g/L
pH	3,6
Residual Sugar	106 g/L

Vineyard notes	The vines are situated on clay-limestone soil, facing west and benefiting from morning fogs. Since 2005, the vineyard has been converted to organic agriculture.
Winemaking notes	Vineyards are selected for their site, age and clone. The vines are harvested in green to obtain maximum brightness and optimal maturity. We only want weak vines to get more concentrated grapes, which are picked by hand. The grapes are pressed for 3 hours to extract all the juice and the result is more than 340 g /l of natural sugar. The wines are fermented in barrels and then aged on lees for 8 months.
Description	The result is a rich and complex wine, with a lot of length. With aromas of lemons, oranges, and asparagus, there is also a long taste of oak and yellow fruit flavors.
Food tasting	Perfect accompaniment with cooked or fresh foie gras, blue cheese or any des- sert without too much sugar.