

# Château de la Jaubertie

BERGERAC ROUGE SANS SULFITES AJOUTES

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<b>Grape variety</b>	100% Merlot
<b>Appellation</b>	A.O.C Bergerac Contrôlée
<b>Region</b>	South of France
<b>Cellaring potential</b>	5 years
<b>Alcohol</b>	13%
<b>Acidity</b>	3,25 g/L
<b>pH</b>	3,65
<b>Residual sugar</b>	0,2 g/L

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**Terroir** A clay-limestone plateau 170 meters above the Dordogne valley. The vines are planted at 5000 vines / hectares and are worked with respect for organic farming and great wines.

**Vinification** The grapes are picked when ripe and then vinified without adding sulphites. Once fermented, the wine is aged on lees at low temperature to find its natural stability.

**Degustation** Garnet red color with hints of mauve. Intense aromas of red fruits such as garnet and black such as blueberries or wild berries with slightly vanilla notes which spice up this aromatic profile a little. On the palate, the attack is supple, full of roundness, with silky tannins and notes of black fruits that last over time and retain a certain freshness. To serve with all dishes as well as cheeses and meats.