

Château de la Jaubertie

"CUVÉE TRADITION" WHITE



Grape variety	80% Sauvignon 20% Sémillon
Appellation	A.O.C Bergerac Contrôlée
Region	South West of France
Oak Maturation	18% fermented in old barrels for 6 months
Cellaring Potential	4 years
Alcohol	13,5%
Acidity	3,21 g/L
pH	3,34
Residual sugar	0,9 g/L

Vineyards Notes	The vines are on a plateau or slopes with clay limestone soil. The density of plantation is 5000 vines per hectare which favours vigour, canopy growth and shading which gives the characters of this wine. Since 2005, the vineyard has been converted to organic agriculture.
Winemaking Notes	The grapes are mechanically harvested during the night to avoid oxidation, then chilled and macerated during 24 hours. Once pressed and filtered, the juice is long fermented then left on lees to increase flavour and palate richness. 18% is vinified in older wooden barrels, in order to obtain more complexity and better lees contact.
Description	Pale yellow green, pungent: herbaceous exotic fruit, yellow fruit, blackcurrant tip, well balanced steely, long flavour. Excellent in the aromatical style.
Food style	As an aperitif, all raw fish and cooked dishes and hors d'œuvres.