

Château de la Jaubertie

VIEILLES VIGNES RED



Grape variety	80% Merlot 20% Cabernet Sauvignon
Appellation	A.O.C Bergerac Contrôlée
Region	South West of France
Oak Maturation	100% French oak barrel
Cellaring Potential	6 years
Alcohol	13,5 %
Acidity	3,36 g/L
pH	3,58
Residual sugar	0,3 g/L

Vineyards Notes

All the vines are situated on a plateau, on a limestone red clay soil. The vineyards are grassed down to create competition with the vines and naturally lower the yields to improve quality. A plot of Merlot grapes have been especially selected for this Cuvée. All the vines are leaf plucked to help colour development and to avoid Botrytis (grey rot).

Since 2005, the vineyard has been converted to organic agriculture.

Winemaking Notes

The grapes are mechanically harvested and are cold macerated for 10 days prior to fermentation. During alcohol fermentation, the grapes are punched down to extract colour and tannins. Once finished, 100% is racked and aged in French oak barrels for 10 months.

Description

Ruby red, intense red fruit, plum, blackberry, biscuit, vanilla nose, soft firm tannins with plum and vanilla flavours. Long finish.

Food style

All meat dishes, cheese, dessert, and after a meal, as a drink.
