



COLOMBIER



GRAPE VARIETIES 75% Cabernet Sauvignon, 15% Cabernet Franc & 10% Merlot

APPELLATION AOP Bergerac

OAK MATURATION 100% vieilli en fûts français

CELLARING POTENTIAL 10 ans

VINIFICATION

Once picked, the grapes are cold-macerated for 3 days before fermenting naturally at between 22 and 26°C in vats. After pressing, the wine is put directly into barrels for malolactic fermentation. The wine is then matured in 225L new oak barrels for 2 years: the oak is of French origin and fine-grained - perfect for ageing wines. This cuvée is the iconic wine of Château de la Jaubertie, produced only in the finest vintages and in small quantities.

TASTING NOTES

The wine has a dark, mauve-red colour, with intense, complex aromas of red fruit and plum, and hints of smoke and wood. The wine is full-bodied with silky tannins on the palate and a return of red fruit with chocolate notes. Serve with game or meat in sauce.