



MIRABELLE WHITE



GRAPE VARIETIES 83% Sauvignon Blanc & 15% Sémillon

APPELLATION AOP Bergerac Blanc Sec

OAK MATURATION Fermented in barrels, then aged for 12 months in French oak.

CELLARING POTENTIAL 5 to 10 years

VINIFICATION

The grapes are mechanically picked early in the morning to maintain a low temperature and avoid oxidation. Once pressed, the juice remains in contact with the lees for 72 hours, then undergoes fermentation before being transferred to barrels. The wine is aged on its lees in French oak barrels for 12 months, with several batonnages to add richness and body, before being blended and bottled.

TASTING NOTES

Cuvée Mirabelle is the Grand Vin Blanc of Château de la Jaubertie. This dry white Bergerac is rich and complex, with aromas of yellow and exotic fruits, elderberry and smoky notes. On the palate, it is an extremely mineral wine, rich but well-balanced with a long finish. Ideal with all types of fish, white meats in sauce, cheeses or even as an aperitif.