



# MIRABELLE RED



**GRAPE VARIETY** 45% Cabernet Sauvignon, 45% Merlot & 10% Cabernet Franc

**APPELLATION** AOP Bergerac Rouge

**OAK MATURATION** 18 months barrel ageing (French oak)

**CELLARING POTENTIAL** 5 to 10 years

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## VINIFICATION

The grapes are picked at optimum ripeness to enhance the quality and balance of the wine. Fermentation takes place in vats, during which several pump-overs are carried out to extract the tannins and optimize the aromatic richness and structure - characteristics of great wines with long cellaring potential. The wine is aged on its lees in 225L and 400L barrels for 18 months, and is not filtered before bottling.

## TASTING NOTES

Cuvée Mirabelle is the Grand Vin Rouge of Château de la Jaubertie. Very concentrated, rich and complex, with a deep black-red colour and a long finish. Complex, smoky nose with notes of black fruit, leather and chocolate. Ideal with all red meats, dishes in sauce and cheeses. Best drunk within 2 years after harvesting. We recommend decanting this wine to aerate it before tasting.