



MIRABELLE RED



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

APPELLATION AOP Bergerac Rouge

OAK MATURATION 18 months ageing in 225 and 400L French oak barrels

CELLARING POTENTIAL 5 to 10 years

ALCOHOL 13,5%

RESIDUAL SUGAR 0,2g/L

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 French oak 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 color 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. We recommend decanting this wine to aerate it before tasting.