

Château de la Jaubertie

BRUT ROSÉ



Grape Variety 50% Malbec
50% Cabernet Franc

Appellation Vin de France

Region South West of France

Oak Maturation Aged in stainless steel tank

Cellaring Potential 4 years

Alcohol 12 %

Acidity 6,1 g/l

pH 2,95

Residual Sugar 8 g/l

Vineyard notes : Clay-limestone soil, either on the plateau with deep soils or in shallow clays. Since 2005, the vineyard has been converted to organic agriculture.

Winemaking notes : Selected from high yielding vines or grapes with the most neutral flavor; the grapes are mechanically harvested and then pressed immediately to avoid color extraction and loss of flavor. The clear juice is then fermented at 18 -20 °C to keep the neutral characters of the wine. The wine is extracted from the lees immediately after the fermentation. Secondary fermentation after 3 months, following the traditional Champenoise Method. The wine ages for 9 months on lees before the final disgorgement.

Tasting notes : Pale pink color; combinations of currant aromas, clean, fresh, pointed to the palate, acid. Bubbles are well balanced to the palate. Freshness in finish. Ideal as an aperitif, or with tapas, salads, snacks or raw fish.
