

Château de la Jaubertie

“CUVÉE VIEILLES VIGNES“ MOELLEUX



Grape Variety 100% Muscadelle

Appellation A.O.C. Côtes de Bergerac Moelleux

Region South West of France

Oak Maturation 30% aged in French oak barrel

Cellaring Potential 5 years

Alcohol 12.5 %

Acidity 3.40 g/l

pH 3.41

Residual Sugar 33,3 g/l

Vineyard Notes : The vines are on a plateau or slopes with clay limestone soil. The density of plantation is 3500 vines per hectare, the vines are leaf plucked to increase direct sun contact and lower botrytis risk. Since 2005, the vineyard has been converted to organic agriculture.

Winemaking Notes : The grapes are mechanically harvested during the night to avoid oxidation, then chilled and macerated during 24 hours. Once pressed and filtered, the juice is long fermented then left on lees to increase flavour and palate richness. 30% is aged in French oak barrels for 3 months in order to obtain more structure and more fruit expression.

Description : Pale yellow, pungent: exotic fruit, yellow fruit, liches, violet, orange peel, well balanced steely, long flavour. Excellent in the aromatical style.

Food style : As an aperitif, asian dishes, dessert.
