

Château de la Jaubertie

CHARDONNAY OAKED



Grape Variety 100% Chardonnay

Appellation IGP Périgord

Region South West of France

Oak Maturation 100% aged in French oak barrels
(20% new barrels)

Cellaring Potential 4 to 7 years

Alcohol 13,5 %

Acidity 4,5 g/l

pH 3,35

Residual Sugar 1 g/l

Vineyard notes : The vines are on a plateau with clay limestone soil. The density of plantation is 4500 vines per hectare. Since 2005, the vineyard has been converted to organic agriculture.

Winemaking notes : All the necessary viticulture works such as debudding, green harvesting are carried out. The grapes are mechanically harvested overnight to avoid oxidation, then chilled and immediately pressed. The juice is then settled for 12 hours and the partially clear juice is racked and fermented in barrels.

Description : The wine is stirred on lees for the first 6 months and then aged 6 months more in stainless steel tanks. The wine does not undergo filtration.

Food tasting : Light yellow with a green hue, Chardonnay has an intense yellow fruit flavor with tropical and toasty notes. Well balanced palate with yellow fruits and well integrated oak flavors. To drink as an aperitif, with any fish (grilled or raw), white meat with sauce or cheese.
