

Château de la Jaubertie

CHARDONNAY UNOAKED



Grape Variety 100% Chardonnay

Appellation IGP Périgord

Region South West of France

Oak Maturation In tank

Cellaring Potential 5 years

Alcohol 13,5 %

Acidity 4,1 g/l

pH 3,4

Residual Sugar 2 g/l

Vineyard notes : The density of plantation is 4000 - 4500 vines per hectare with clay limestone soil. Since 2009, the vineyard has been converted to organic agriculture with biodynamic practices for the soil.

Winemaking notes : Mechanical harvest, cold maceration for 3 hours then pressing. Only the clear juice is fermented at temperatures of 15-19 °. The wines are aged on lees for 6 months to gain complexity and richness.

Description : Pale yellow green color; intense yellow fruit and flowery aromas. Good balance with notes of yellow fruits.

Food tasting : Ideal as an aperitif, with fish (grilled or smoked), white meats in sauce, cheeses.
