

Château de la Jaubertie

COLOMBIER



Grape Variety 70% Cabernet Sauvignon
20% Cabernet franc
10% Merlot

Appellation A.O.P. Bergerac Contrôlée

Region South West of France

Oak Maturation 100% aged in new French oak barrels

Cellaring Potential 5 to 20 years

Alcohol 14 %

Acidity 3,5 g/l

pH 3,6

Residual Sugar 0,8 g/l

Vineyard notes : The best vines are selected on the plateau with clay limestone soil. Since 2005, the vineyard has been converted to organic agriculture.

Winemaking notes : Cold maceration for 72 hours, then pumping over at the beginning of fermentation. Malolactic fermentation is in new barrels (French oak) then the wine stays on lees during 12 months. After a first racking, the wine is put back in barrel during 6 additional months.

Description : The color is dark purple red, the aromas are intense and complex: blackcurrant fruit and plum with a smoky note of wood, on the palate the wine is full with silky tannins, a return in the mouth of red fruit and chocolate notes.

Food tasting : To drink with games and stews meats.
