

Château de la Jaubertie

“CUVÉE MIRABELLE“ RED



Grape Variety 45% Merlot,
45% Cabernet Sauvignon
10% Cabernet franc

Appellation A.O.C. Bergerac Contrôlée

Region South West Of France

Oak Maturation 14 months barrel ageing (French oak)

Cellaring Potential 5 to 10 years

Alcohol 13.5 %

Acidity 3.66 g/l

pH 3.51

Residual Sugar 0.2 g/l

Vineyard Notes : The vineyards are selected for their site, age and rootstock/clone. The vines are deleafed, green harvested to gain maximum sunlight and optimum maturity. We only want low vigour vines and to obtain more concentrated grapes.

Winemaking Notes : The grapes are picked at optimum ripeness, and then chilled to 5°C to cold macerate in order to extract more flavour. After 15 days the grapes and juice are warmed up to start alcoholic fermentation. Once started, colour and tannins are extracted by punching down the skins in the wine. Once pressed, the wine is then aged in Barrel on lees for 10 months.

Description : Black dark red, smoked, stewed red fruit, rich, well balanced, structured tannins, wild plum with chocolate, long oak flavour.

Food style : All red meats, grilled stewed or raw, cheese or even after a meal. We recommend decanting prior drinking as all red wines improve with aeration.
