

Château de la Jaubertie

MIRABELLE ROSÉ



Grape Variety 70% Cabernet Sauvignon
30% Cabernet Franc

Appellation A.O.P. Bergerac Rosé

Region South West Of France

Oak Maturation 100% aged in French oak barrels
(fermentation and maturation)

Cellaring Potential 5 years

Alcohol 13,5 %

Acidity 4,1 g/l

pH 3,4

Residual Sugar 1 g/l

Vineyard notes : The vines are on a plateau with limestone clay soil. They are leaf plugged to help colour development and to avoid grey rot. Since 2005, the vineyard has been converted to organic agriculture

Winemaking notes : The grapes are mechanically harvested then immediately pressed to control the colour and save freshness. The juice is then fermented in barrels to keep the fruit flavours and stay on lees for 6 months in barrels before bottling.

Description : A pale pink color, the aroma is a mix of red fruits: raspberry with milky notes and a slight note of delicately integrated wood. In the mouth, the wine is balanced, keeping the freshness with a return in the mouth of red fruits.

Food tasting : To drink with raw fish, tuna and raw/marinated meats.
