

# Château de la Jaubertie

## CRÈME DE TÊTE

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**Grape Variety** 65% Sémillon  
25% Sauvignon Blanc  
10% Muscadelle

**Appellation** A.O.C. Monbazillac Contrôlée

**Region** South West Of France

**Oak Maturation** 18 months in French oak barrels  
(50% new)

**Cellaring Potential** 5 to 10 years

**Alcohol** 13.5 %

**Acidity** 2.6 g/l

**pH** 3.60

**Residual Sugar** 120 g/l

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**Vineyard Notes :** This specific cuvée is made from one block of vineyard on a clay limestone slope, facing west and benefiting from morning fogs. Green harvested and leaf plucked. Manual harvest. This “cuvée” limits itself to 1 or 2 barrels only in great vintage produced from a plot of exceptional vines.

**Winemaking Notes :** Grapes are pressed for 24 hours to extract the maximum of juice (more than 300 g/l of natural sugar). The fermentation is carried out in barrels and the wine is aged on lees for 10 months. No filtration before the bottling.

**Food style :** Semi-cooked foie gras, blue cheeses and all desserts with low content sugar.

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