

# Château de la Jaubertie

## “CUVÉE TRADITION“ RED

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**Grape Variety** 60% Merlot  
30% Malbec  
10% Cabernet Franc

**Appellation** A.O.C. Bergerac Contrôlée

**Region** South West Of France

**Oak Maturation** 10% in French oak barrel for 10 months

**Cellaring Potential** 5 years

**Alcohol** 14 %

**Acidity** 3.53 g/l

**pH** 3.53

**Residual Sugar** 0.3 g/l

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**Vineyard Notes :** All the vines are situated on a plateau, on a limestone red clay soil. The vineyards are grassed down to create competition with the vines and naturally lower the yields to improve quality. All the vines are leaf plucked to help colour development and to avoid Botrytis (grey rot). Since 2005, the vineyard has been converted to organic agriculture.

**Winemaking Notes :** The grapes are mechanically harvested and are cold macerated for 10 days prior to fermentation. During alcohol fermentation, the grapes are punched down to extract colour and tannins. Once finished, 30% is racked and aged in French oak barrels for 10 months.

**Description :** Deep red colour, intense red and blackcurrant, blackberry and plum aromas with a touch of vanilla. Almost a sweet palate with a good tannin structure and dark red fruit flavours.

**Food style :** All meat dishes, cheese, dessert, and after a meal, as a drink.

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