

Château de la Jaubertie

“CUVÉE TRADITION“ RED



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

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 : Ruby red, intense red fruit, plum, blackberry, biscuit, vanilla nose, soft firm tannins with plum and vanilla flavours. Long finish.

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