

# Château de la Jaubertie

## “CUVÉE TRADITION” ROSÉ

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**Grape Variety** 60% Merlot,  
40% Cabernet Sauvignon

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

**Region** South West Of France

**Oak Maturation** 20% in barrel for 6 months

**Cellaring Potential** 4 years

**Alcohol** 13 %

**Acidity** 3.26 g/l

**pH** 3.22

**Residual Sugar** 1.2 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 were mechanically harvested, then cold macerated. This wine is made through the saignée method, in which the juice is, after a short period of skin contact, settled. The clear juice is then fermented at cool to retain fruit flavours. 20% was barrel fermented to give complexity and structure. The bottling is carried out at Château de la Jaubertie. The wine remains on lees for 6 months prior bottling.

**Description :** The result is a delicious, fruity rosé: red and blackcurrant with perfect balance.

**Food style :** Ideal as an aperitif or to accompany light dishes.

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