

# Château de la Jaubertie

## “CUVÉE TRADITION” WHITE

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**Grape Variety** Sauvignon 80%  
Sémillon 20%

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

**Region** South West Of France

**Oak Maturation** 18% fermented in old barrels  
for 6 months

**Cellaring Potential** 4 years

**Alcohol** 13.5 %

**Acidity** 3.21 g/l

**pH** 3.34

**Residual Sugar** 0.9 g/l

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**Vineyard Notes :** The vines are on a plateau or slopes with clay limestone soil. The density of plantation is 5000 vines per hectare which favours vigour, canopy growth and shading which gives the characters of this wine.  
Since 2005, the vineyard has been converted to organic agriculture.

**Winemaking Notes :** The grapes are mechanically harvested during the night to avoid oxidation, then chilled and macerated during 24 hours. Once pressed and filtered, the juice is long fermented then left on lees to increase flavour and palate richness.  
18% is vinified in older wooden barrels, in order to obtain more complexity and better lees contact.

**Description :** Pale yellow green, pungent: herbaceous exotic fruit, yellow fruit, blackcurrant tip, well balanced steely, long flavour. Excellent in the aromatical style.

**Food style :** As an aperitif, all raw fish and cooked dishes and hors d'œuvres.

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