



Jaubert by Xavier Jaubert

Appellation Bordeaux

GEOGRAPHICAL LOCALISATION

Located in the heart of the Entre-Deux-Mers region, on a clayey limestone soil, this terroir has a limestone subsoil.

BLENDING

Sauvignon, Sémillon

WINE-MAKING

Pellicular maceration at low temperature. 8 day fermentation at temperature around 16 to 17°C (61 to 63°F)

Cold stalling for 5 days on fine mud.

Fermentation at around 16 to 17°C for 10 days in order to obtain a maximum of aromas and delicacy.

TASTING

Clear and shiny yellow. An intense and powerful nose of white fruits and citrus fruits. A roundness and a beautiful freshness in the mouth revealing a wide range of aromas from lemon to white flowers.

ASSOCIATED WINE/FOOD

Excellent for aperitif drinks, it also accompanies your seafood and your fish.

AGEING

3 years maximum.

ENOLOGIST

M. Christian SOURDES (Podensac)



VIGNOBLES JAUBERT

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