

Château Les Aubastons

David ARNAUD

Your main character trait ?

Generosity

Your favourite thing about wine ?

The nose, the aromas

Your best tasting memory ?

Champagne rosé Ruinart 1985

Your real-life heroes or heroines ?

My father

Château Les Aubastons is my family's largest estate: It covers 9 unfragmented hectares, at the heart of which lies a very old Gironde-style house that used to be used by the estate workers. I represent the fifth generation to operate the vineyard, and I'm very proud to be able to perpetuate its reputation and traditional know-how. We have always striven to focus on the expression of the terroir and the quality of our wines.



Château Les Aubastons

CÔTES DE BOURG

Village : Teuillac

Total surface of the vineyard : 9 hectares

Type of soils : Clay gravel

Blend of grape varieties : 90 % Merlot, 10 % Cabernet Sauvignon

Wine vinification : Once harvested the grapes are sorted automatically. Cold maceration prior to fermentation for 48 hours. Barrel fermentation for 15 days at 25-27°C. Pomace pressed with pneumatic press. Wines matured in concrete vats for 8 months.

Tasting notes : Garnet in colour with intense, dark purple glints. On the nose, the fruit evokes tangy berries from the garden with clarity and power. Full-bodied In the mouth, its velvety tannins bring subtle sweetness to the whole. The fruit is tinged with pleasant spicy, roasted aromas. This pleasant wine is an accomplished blend.

Wine and Food pairing : White meats with sauce

Awards :

Vintage 2014 : Gold medal Gilbert & Gaillard 2015, Silver medal Concours Mondial des Vins de Féminalise, Silver medal AWC Vienna 2015

Vintage 2015 : Gold medal Concours de Mâcon 2016, Gold medal Gilbert & Gaillard 2016