

I love wines for their delicacy and complexity and I'm passionate about our Right Bank. In 1980 I therefore had not the slightest hesitation in taking over the helm of the estate created by my great-grandfather in 1904, and was proud to do so. When I took on the estate it had also started to grow other crops, and the vines covered only 7 hectares. I returned it to its original purpose and restructured, modernised and extended it; today it covers 81 hectares. I'm sensitive to environmental issues and I also own Château Les Aubiers which has 25 hectares of vines, organically farmed since 2011.



Château Les Aubiers

BLAYE CÔTES DE BORDEAUX

Village: Saint Aubin de Blaye

Total surface of the vineyard: 25 hectares

Type of soils: Sandy gravel

Blend of grape varieties: 80 % Merlot, 15 % Cabernet Sauvignon,

5 % Malbec

Wine vinification: Cold maceration according to grape quality. A slow start to alcoholic fermentation with pumping over 2 or 3 times a day followed by delestage. Three weeks' gentle maceration at a temperature of 22°C. Aged in cement vats.

Tasting notes: A beautiful deep colour with purple glints. The ripe, intensely fruit-driven nose is emphasised by spicy, woody notes. On the palate, the frank attack softens with well-integrated tannins. An expression of ripe fruit is underpinned with freshness. Velvety and pleasant in style, with great generosity.

Wine and Food pairing: Chicken with spices

Awards:

Vintage 2015 : Silver medal Concours de Bordeaux-Vins d'Aquitaine 2017, Bronze medal Concours de Mâcon 2016, Gold medal AWC Vienna 2016,

Silver medal Challenge Millésime BIO 2017

Vintage 2016 : Silver medal Concours Challenge Millésime Bio 2017, more results to

come