



Château Les Aubiers

Jean-François REAUD

Your favourite thing about wine ?

Its finesse, its complexity

Your favourite activity ?

I like meeting up with friends for a drink

The quality you most appreciate in friends ?

Letting go

The natural gift you would like to have ?

To be a musical genius

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

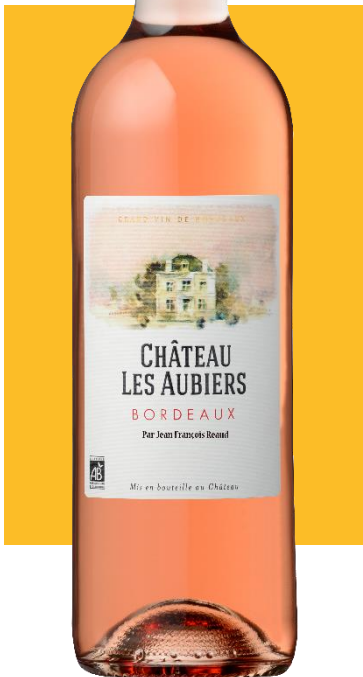
Awards :

Vintage 2016 :

GOLD GILBERT ET GAILLARD 2018
GOLD CWSA 2018
GOLD ALL WINES 2017
SILVER INTERNATIONAL WINE AWARDS 2018
SILVER AMPHORE BIO 2018
SILVER BRUXELLES 2018
SILVER FEMINALISE 2018
SILVER AWC VIENNA 2018
SILVER CHALLENGE MILLESIME BIO 2017
BRONZE VIGNERONS INDEPENDANTS 2018
BRONZE INTERNATIONAL WINE AWARD 2017
RECOMMANDÉ À INTERNATIONAL WINE CHALLENGE 2018
PALME WINE & FOODING PAIRING - LONDON 2018
91/100 WINE ENTHUSIAST

Vintage 2018 :

DIAMANT ADMIRABLE INTERNATIONAL DES VINS DE GASTRONOMIE 2019
GOLD EXPRESSION DES VINS 2019
GOLD JAPAN COMPETITION 2019
GOLD SHANGHAI COMPETITION 2019
GOLD ASIA WINE TROPHY 2019
SILVER CWWSC 2019
SILVER SINGAPOUR COMPETITION 2019
BRONZE CWSA 2019
BRONZE PRIX PLAISIR 2019
BRONZE DECANTER ASIA WINE TROPHY 2019



Château Les Aubiers

BORDEAUX ROSE

Village : Saint Aubin de Blaye

Total surface of the vineyard : 25 hectares

Type of soils : Sandy gravel

Blend of grape varieties : 60% Merlot, 20% Cabernet Sauvignon, 20 % Cabernet Franc

Wine vinification : Vinified by pressing directly with a pneumatic press, perfect control of temperatures between 16 and 18° during fermentation, which lasts from 2 to 3 weeks. Fining followed by filtration.

Tasting notes: Pale in colour, the wine is a bright light pink.

The impressive nose is marked by acid drop aromas; the palate is supple with a frank very fresh attack with distinctive amylic aromas. As a whole it is generous, extremely thirst-quenching and highly drinkable. This is a true and technically very accomplished rosé made by direct pressing.

Wine and Food pairing : Marinated chicken skewers

Awards :

Vintage 2018 :

GOLD GILBERT ET GAILLARD 2019

GOLD EXPRESSION DES VINS 2019

86/100 WINE ENTHUSIAST

Château Les Aubiers

BLAYE COTES DE BORDEAUX BLANC

Village : Saint Aubin de Blaye

Total surface of the vineyard : 1 hectares

Type of soils : Sandy gravel

Blend of grape varieties : 87 % Sauvignon Blanc, 10 % Sémillon and 3 % Muscadelle

Wine vinification : Cold racked between 12 to 48 hours and aged on lees to give it unctuousity and roundness.

Tasting notes : Bright and a beautiful, fairly pale gold in colour. The nose is typical of Sauvignon, and marked by citrus notes. The supple, beautifully fresh palate leads to magnificent aromatic maturity in the finish. This wine is fresh yet generous, with the complexity of very ripe Sauvignon.

Wine and Food pairing : smoked salmon

Awards :

Vintage 2018 :

GOLD GILBERT ET GAILLARD 2019

SILVER CONCOURS INTERNATIONAL DES VINS BIO 2019



VIGNOBLES
GABRIEL
& Co