



Château Subilaux

Hervé LARDIERE

Your main character trait?

I am obstinate

Which bird do you prefer?

The peacock

The trip you would like to do?

Japan

What do you like about wine?

I like its minerality

My father created the farm of Château Subilaux ! I took over the 7-hectare estate in 1998 when it was 95% planted with white grapes meant for sparkling wine. Through the years, I expanded and modernized the vineyard with care until it reached 27 hectares of vines today. Since 2021, I have decided to convert to organic farming, wishing to make my farm more sustainable and environment-friendly.



Château Subilaux

BLAYE CÔTES DE BORDEAUX

Village: Pleine Selve

Total winegrowing area: 27 hectares

Terroir: Soil of clay-silt - Subsoil of gravels and red clay - 15-year-old vines - 59-to-91-meter-high - South-West and North sun exposure

Winemaking and ageing: Mechanical harvest at the end of September with sorting. Treading. Carbonic gas inerting. Short maceration during 3 days at 8°C. Yeasting for 8-to-10-day alcoholic fermentation. Pumping over during 3-4 weeks. Malolactic fermentation during 1 to 2 months. Racking, blending, then ageing with wood input in stainless steel vats during 8 to 12 weeks.

Blend: 72% Merlot, 12% Cabernet Sauvignon, 11% Cabernet Franc, 5% Côt

Tasting comments: Intense colour of ruby red. Frank nose of crunchy fresh fruit. The palate tastes fresh fruit and tangy candies. The whole is gourmet with sugar and volume and a supple structure.

Food and wine pairings: Roasted, grilled meat, Fresh vegetables.



Awards:

Vintage 2022:

GOLD CHINA AWARDS 2023 (LBCBR2022)

GOLD JAPAN AWARDS 2023 (LBCBR2022)

GOLD LONDON AWARDS 2023 (LBCBR2022)

Vintage 2021:

GOLD LYON 2022 (LBCBR21)

GOLD LONDON AWARDS 2022 (LBCBR2021)

GOLD SINGAPOUR COMPETITION 2022 (LBCBR2021)

GOLD TAIWAN AWARDS 2022 (LBCBR2021)

GOLD CHINA AWARDS 2023 (LBCBR2021)

GOLD JAPAN AWARDS 2023 (LBCBR2021)

GOLD 70 MILLIONS DE DEGUSTATEURS 2023 (LBCBR2021)

SILVER AMERICA AWARDS 2022 (LBCBR2021)

SILVER JAPAN AWARDS 2022 (LBCBR2021)

SILVER INTERNATIONAL ORGANIC AWARDS 2022 (LBCBR2021)

SILVER LONDON AWARDS 2023 (LBCBR2021)