



Du Raisin, C'est Tout ! - Jean-François Réaud

Jean-François RÉAUD

Your favorite thing about wine?

Its finesse, its complexity

Your favorite 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

The "Méthode Nature" wine of Château Les Aubiers. "Aubier" is a typical tree of the region surrounding the historic estate of our family. Most commonly, "aubier" means sapwood : the living part of a tree, right under the bark. It transports sap and protects the heartwood during winter. Château Les Aubiers is a loyal expression of the local history, of our landscape richness and of my sensitivity towards environmental issues.



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Village: Saint-Aubin-de-Blaye

Total winegrowing area: 44 hectares

Terroir: Sandy gravel soils and clay-sandy subsoils - east/east-south sun exposure - 28-year-old vines

Winemaking and ageing: Cold maceration according to the grapes quality. Slow start of fermentation with 2 to 3 pumping-over per day then delestage. Soft maceration during 3 weeks at 22 Celsius degrees. Ageing with wood input.

Blend: 80% Merlot, 20% Cabernet Sauvignon



Tasting comments: A beautiful deep colour with purple glints. The nose is ripe of dense fruit, 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.

Food and wine pairings: Chicken with spices

Awards:

Vintage 2022:

GOLD LONDON AWARDS 2023 (LBCBR2022)

GOLD CHINA AWARDS 2023 (LBCBR2022)

GOLD JAPAN AWARDS 2023 (LBCBR2022)

