



## 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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### BLAYE CÔTES DE BORDEAUX

**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

