



## Château Les Aubiers

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**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

"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. As a player of the environmental diversity of Blaye territory, wines of Château Les Aubiers translate into 3 different personalities: red, rosé and white.



## Château Les Aubiers

**BLAYE CÔTES DE BORDEAUX**

**Village:** Pleine-Selve, Saint-Caprais et Marcillac

**Total winegrowing area:** 44 hectares

**Terroir:** Soil of sandy silt – Subsoil of clay – 77-meter-high – 25-30-year-old vines

**Winemaking and ageing:** Mechanical harvest in September. Maceration before fermenting and 5 to 8 hours before pressing for Sauvignon blanc grapes. Low-temperature fermentation (16°C). Ageing on lees during two weeks before sulfite input. Tangential filtration.

**Blend:** 100% Sauvignon Blanc

**Tasting comments:** Bright and pale yellow colour. Ripe citrus fruit flavours and bow tree background notes of a typical ripe Sauvignon. Supple palate, nice freshness and a beautiful and ripe aromas to finish.

**Food and wine pairings:** Smoked salmon

