



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

BORDEAUX

Village: Saint Aubin de Blaye

Terroir: Soils of sandy-gravels and subsoils of sandy-clay - East/East-South sun exposure - 28-year-old vines

Winemaking and ageing: Mechanical harvest at the beginning of septembre. Direct pressing with pneumatic presser and clarification of must. Control of temperatures between 16 and 18 Celsius degrees during fermentation that lasts 15 days to 3 weeks. Egg white clarification then tangential filtration.

Blend: 100% Merlot

Tasting comments: Bright colour and light pink. The nose is expressive of tangy notes. The palate is very fresh, surrounded by sweetness and crunchy red berries flavours.

Food and wine pairings: Marinated chicken skewers

