



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

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: 90% Merlot, 5% Cabernet Sauvignon, 5% Malbec

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.

