



Château Les Aubastons

David ARNAUD

Your main character trait?

Generosity

Your favorite thing about wine?

The aromas

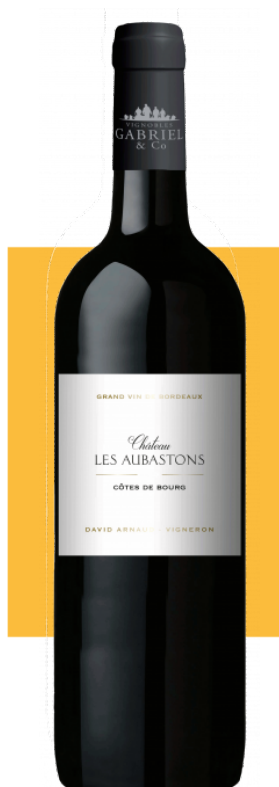
Your best tasting memory?

Champagne rosé Ruinart 1985

Your real-life heroes or heroines?

My father

Château Les Aubastons is the very first vineyard of my family that spreads over 11 hectares of vines in one piece and which shelters an ancient Gironde house that used to serve the winery's workers. I joined in 2009 the business as the fifth generation of the ARNAUD family and I am proud to carry on the reputation and traditional savoir-faire. We have always wished to favour the terroir's expression and the quality of our wines. That is why I have been running my vineyard according to organic agriculture since 2021.



Château Les Aubastons

CÔTES DE BOURG

Village: Teuillac

Terroir: Gravel and clay soils - Clay subsoils - 35-meter-high - 25-year-old vines

Winemaking and ageing: Mechanical harvest at mid-september. Automatic sorting. Two to three weeks of maceration, maintaining temperatures between 26 and 28 Celsius degrees. Pressing the grape marc with a pneumatic press. Ageing in cimet vats during 8 to 10 months.

Blend: 100% Merlot

Tasting comments: Garnet in colour with intense, dark purple glints. On the nose, the fruit evokes tangy berries from the garden with clarity and power. Full-bodied In the mouth, its velvety tannins bring subtle sweetness to the whole. The fruit is tinged with pleasant spicy, roasted aromas. This pleasant wine is an accomplished blend.

Food and wine pairings: White meat with sauce.

