

Château Les Aubastons

David ARNAUD

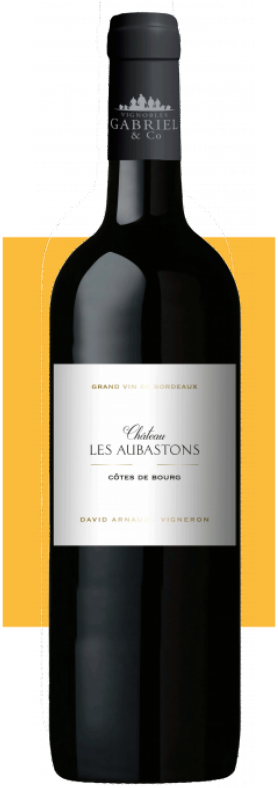
Your main character trait?
Generosity

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 whished 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: Deep garnet colour with purple highlights. The nose is clean and expressive, revealing aromas of tangy garden berries. The palate is generous, with velvety tannins bringing an elegant sense of richness. Ripe fruit is complemented by subtle spicy and toasted notes. A beautifully balanced and harmonious blend.

Food and wine pairings: Roast pork shoulder

