

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 envrionmental 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: Saint-Aubin-de-Blaye

Terroir: Sandy gravel soils and clay-sandy subsoils - east/east-south sun exposure - 28-year-old vines

Winemaking and ageing: Mechanical harvesting in early September. Traditional vinification in stainless steel and concrete tanks. Cold maceration depending on grape quality. Slow start to alcoholic fermentation with pump-overs two to three times a day, followed by rack and return. Gentle maceration for 15 to 20 days at 25°C. Ageing with oak chips.

Blend: 80% Merlot, 15% Cabernet Sauvignon, 5% Malbec

Tasting comments: Deep colour with purple highlights. The nose is ripe, revealing concentrated fruit aromas with delicate hints of spice. The palate opens with a lively attack, leading to smooth, well-integrated tannins. The ripe fruit retains excellent freshness, resulting in a velvety, generous and highly enjoyable wine.

Food and wine pairings: Mildly spiced roast chicken and roasted root vegetables

