

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: Pleine-Selve, Saint-Caprais et Marcillac

Terroir: Soil of sandy silt – Subsoil of clay – 77-meter-high – 25-30-year-old vines

Winemaking and ageing: Mechanical harvest in September. Maceration before fermenting and 5 to 8 hours before pressing for Sauvignon blanc grapes. Low-temperature fermentation (16°C). Ageing on lees during two weeks before sulfite input. Tangential filtration.

Blend: 100% Sauvignon Blanc

Tasting comments: Bright, pale yellow colour. The nose is classic Sauvignon Blanc, revealing ripe citrus aromas with hints of boxwood. The palate is supple and fresh, leading to a finish with remarkable aromatic ripeness.

Food and wine pairings: Oysters and sea bass ceviche

