

Château Subilaux

Hervé LARDIERE

Your main character trait?
I am obstinate

Wich 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, who first worked as a farm labourer before becoming a winegrower, founded Château Subilaux. At the time, the estate consisted of Ugni Blanc vineyards for sparkling wine production and a dairy farm. In 1998, I took over the 7-hectare family estate, then planted with 95% Ugni Blanc. I gradually replanted the vineyard with Merlot and Cabernet Sauvignon to produce quality Bordeaux AOC wines. The dairy business was later discontinued. Over the years, I have expanded and modernised the vineyard, growing it from 7 to 42 hectares.



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BLAYE CÔTES DE BORDEAUX

Village: Pleine Selve

Terroir: Soil of silt-clay - 15-year-old vines - South-West sun exposure

Winemaking and ageing: Mechanical harvesting in mid-September following ripeness assessment. Crushing, carbon dioxide blanketing, 3-day skin maceration at 8°C. Alcoholic fermentation for 8 to 10 days. Gentle pump-overs followed by post-fermentation maceration. Blending of free-run wine with 5 to 10% press wine. Malolactic fermentation for approximately 1 month. Racking, blending, then ageing in stainless steel tanks with toasted oak for 8 to 12 weeks. Monthly tasting to monitor the ageing process.

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

Tasting comments: Intense ruby red colour. The nose is fresh and expressive, with vibrant red fruit aromas. The palate reveals fresh fruit and tangy candy notes, with a generous, rounded texture, good volume and a supple structure.

Food and wine pairings: Grilled or roasted meats, roasted vegetables

