



“ A weighty white wine that can be enjoyed during the colder seasons as well. ”

CHÂTEAU LAULERIE SEMILLON JUSTE CIEL



The Vignobles Dubard estate, founded in 1977 by two brothers and a sister, now brings together four dynamic family-owned wineries located on the right bank of the river Dordogne in the South West of France: Château Laulerie, Château Vieux Barrail, La Croix Romane and Château Nardou.

Château Laulerie's vineyards stretch out on the right bank of the River Dordogne in the western part of the Bergerac wine appellation. This prized area, known as Montravel, is characterized by its calcareous-clayish hills, facing an ideal southerly direction. The vineyard is made up of 50% white grapes (Sauvignon and Semillon) and 50% red grapes (Merlot, Cabernet Franc, Cabernet Sauvignon and Malbec).

Vineyard

The 83-ha vineyard of Vignobles Dubard is located on sunny hills that overlook the right bank of the river Dordogne. 37 ha of this vineyard are dedicated to white varieties, which average age is 25 years old. These vines are closely planted (5,000 vines/ha) on calcareous-clayed soils with grass between rows.

To obtain healthy grapes whilst preserving the environment, they have developed an extensive knowledge of vine parasites and the various sprays available. We used this knowledge in conjunction with a close-up observation of the vines, resulting in rational and environmentally-sensitive pest control. Certified *Haute Valeur Environnementale*.



Vinification

Greg and Marine Dubard, the proprietors of Château Laulerie, exemplify this in their traditional and meticulous approach to grape growing and hands-off approach in the cellar. In the cellar, using gravity where introduced to the press by gravity, where they went through a gentle pressing. The different fractions of pressing were divided up and vinified separately. After a cold settling, these batches went through cold (16°C) controlled fermentation. These winemaking techniques were used to ensure freshness and reveal the fruity aromas. A fermentation in 50-HL oak barrels followed by maturing the wine for 10 months on its fine lees result in a complex, rich Semillon.



Haute Valeur Environnementale (High Environmental Value), HVE is the highest of the three levels of environmental certification of farms in France.

The HVE certification certifies environmental excellence through the achievement of performance thresholds in four areas: in terms of biodiversity (including the presence of agro-ecological infrastructures on the farm such as hedges, grass strips, groves ...), phytosanitary strategy, fertilization management and irrigation.



CHÂTEAU LAULERIE SEMILLON JUSTE CIEL



SKU:	792741
Region:	Southwest
Classification:	AOC Bergerac
Vintage:	2016
Grapes:	100% Semillon
Vineyard:	Right bank of the River Dordogne
Soil Composition:	Clay-limestone soil
Vineyard Training:	Guyot
Density/Yield:	5000 vines/ha
Fermentation:	cold fermentation (16°C)
Aging:	Aged 10 months sur lie
Alcohol:	13.00%
Residual Sugar:	0.7 g/l
PH:	3.37
TA:	3.48
Free SO2:	25
Total SO2:	108

Tasting Note

Golden yellow with a richness to the nose. Orchard fruit, pastry and minerality are the primary aromas on the nose. As the wine opens, it slowly unveils baked pear, sweet pastry (tarte tatin), baking spices, nuttiness with butter notes that increase as the wine is open and a hint of Bergamot. A delicious complex wine that is dry and balanced, with flavours of bitter almond, pear, and butter-horn pastry.

Pairing Suggestion

A weightier white that should be served chilled (10 to 12°C), the aromatics become more pronounced as it opens up. Very food friendly, it will pair with a variety of occasions and food. Served as an aperitif, with fish in rich white sauces, grilled white meat, and poultry. Delicious with aged Cheddar, and Beemster cheese.

Sales Facts:

- Certified Haute Valeur Environmental, France's highest certification for clean farming
- Dry, fresh with good palate cleansing acidity, a great wine with food