



“ *Malbec the way it was always meant to taste – distinctive aromas of spice and herbs, elegantly structured, memorable.* ”

CHÂTEAU LAULERIE BERGERAC MALBEC



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.

Vineyard

The Dubard family settled as winemakers in the Bergerac region, in the late 70’s. The vineyard is located on calcareous clay hillsides ideally exposed to sunlight (South South-West). Integrated farming leads to the protection of environment and the expression of “terroir” personality. It also guarantees an excellent sanitary state of the crop, and thus its final quality. 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. The grapes are night harvested in order to take advantage of low night temperatures. After destemming and crushing, the grapes are directly transferred to stainless tanks on their arrival in the cellar. The temperature is at first maintained rather low (15°C) for a few days, to maximize flavour extraction. The juice then undergoes a short (2 weeks) and rather cool (26°C) fermentation. Such a short maceration run with quite low temperatures preserve the typical aromas of the variety. As soon as the fermentation is finished, the wine is drained to stainless tanks, where the malolactic fermentation and the aging are carried out.



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 Bergerac Malbec



CHÂTEAU LAULERIE BERGERAC MALBEC



SKU:	766665
Region:	Southwest
Classification:	AOC Bergerac
Vintage:	2018
Grapes:	100% Malbec
Vineyard:	Selected vineyard lots in Montravel.
Soil Composition:	Clay-limestone soil
Vineyard Training:	Guyot
Density/Yield:	65 hl/ha
Fermentation:	After a 15-day maceration, malolactic fermentation
Aging:	Aged in stainless steel
Alcohol:	13.00%
Residual Sugar:	0.2 g/l
PH:	3.54
TA:	3.26 g/l
Free SO ₂ :	25
Total SO ₂ :	31

Tasting Note

Deep, the nose favours aromas of blackcurrant and spices. The palate reveals notes of menthol and pepper underlined by tannins both firm and silky. Subtle notes of violet soften the tannins, velvety and supple on the palate.

Pairing Suggestion

A wine to be enjoyed with friends at a gathering that involves flavourful, well-seasoned and simple meals. Great with burgers and ribs off the barbecue, Indian cuisine and aged cheeses

Sales Facts :

- ⌘ Certified Haute Valeur Environmental, France's highest certification for clean farming
- ⌘ This "Malbec" cuvée is a tribute to a variety often used in blends in the South West of France that is seldom made on it's own. Made to show the unforgettable personality of Malbec from the soils of Château Laulerie.
- ⌘ Château Laulerie's vineyards stretch out on the right bank of the River Dordogne in the western part of the Bergerac wine appellation, just east of Bordeaux.