



“ 1/2  
A beautiful marriage of ripe stone fruit and a  
refreshing, lingering acidity. Harmonious & exotic.  
”

## VIGNOBLES DUBARD – VIOGNIER BY LAULERIE



The estate of Vignobles Dubard, 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 and Château Nardou in Bergerac, Château La Croix Romane (Lalande de Pomerol), and Château Vieux Barrail (Puisseguin de St. Emilion). Château Laulerie’s vineyards stretch out on the right bank of the Dordogne in an area called Montravel. This prized area is characterized by its calcareous-clayish hills, facing an idel southerly direction. The vineyard is made up of 50% white grapes (Sauvignon, Semillon, and Viognier) and 50% red grapes (Merlot, Cabernet Franc, and Malbec).

### Vineyard

Passionate about the unique and complex personality of Viognier, Greg and Marine Dubard had the desire to test this grape variety on their soils. The vineyard benefits from a specific microclimate, as the rainfalls follow the valleys of Isle and Dordogne, balancing the increasingly hot and dry summers and making this area a promising spot for this Mediterranean variety. This unique terroir delivers the three highly sought-after qualities of a well-balanced Viognier: tension, minerality, and aromatic maturity.

### Low Intervention Wine Making

Greg Dubard uses a traditional, “hands-off” approach to the work in his cellar, focusing on growing premium quality grapes. The Viognier goes through a few hours of cold maceration in temperature-controlled stainless steel vats, followed by a direct pressing. The fermentation, controlled at a low temperature is followed by natural aging on fine lees.

*Haute Valeur Environnementale (HVE) is the highest of the three levels of environmental certification of farms in France.*

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





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<b>SKU:</b>	<b>820478</b>
<b>Region:</b>	<b>Bergerac</b>
<b>Classification:</b>	<b>IGP France</b>
<b>Vintage:</b>	<b>2019</b>
<b>Grapes:</b>	<b>100% Viognier</b>
<b>Vineyard:</b>	<b>2ha plot in Montravel, south exposure</b>
<b>Soil Composition:</b>	<b>Mixture of calcareous clay and limestone</b>
<b>Vineyard Training:</b>	<b>Guyot</b>
<b>Density/Yield:</b>	<b>5,000 vines/ ha</b>
<b>Fermentation:</b>	<b>Cold and slow for three weeks</b>
<b>Aging:</b>	<b>For three months on fine lees in stainless steel</b>
<b>Alcohol:</b>	<b>13.0%</b>
<b>Residual Sugar:</b>	<b>1.0 g/l</b>
<b>PH:</b>	<b>3.2g/l</b>
<b>TA:</b>	<b>3.50g/l</b>
<b>Free SO<sub>2</sub>:</b>	<b>30mg/l</b>
<b>Total SO<sub>2</sub>:</b>	<b>85mg/l</b>

### Tasting Note:

On the nose, this wine refers to stewed apricots and pears. On the palate we find all the characteristics we expect from a good Viognier: a unique, round vivacity with elegance and refinement in the finish. A hint of pleasant bitterness, reminiscent of orange peel, gives depth to the richness of the wine.

### Pairing suggestion:

A surprisingly versatile wine to be enjoyed as an aperitif, with salads such as avocado crab, asparagus, and sushi. Also pairs well with a peach dessert.

### Sales Facts:

- Certified Haute Valeur Environnementale, France's highest certification of clean farming.
- Dry with exotic stone fruit aromas. Great food wine and aperitif.
- Château Laulerie's vineyards are in the sought-after region of Montravel in Bergerac, just east of Bordeaux. Great value wines coming from this family producer.