

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

CHÂTEAU LAULERIE BERGERAC MALBEC



he 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 calcareousclayish 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).

VITICULTURE

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, of which the average age is 25 years old. These vines are closely planted (5,000 vines/ha) on calcareous clayed soils with grass between rows.

A thorough control of the sanitary state of grapes and the application of the integrated farming principles lead to the optimization of maturity and a quality of harvest.

VINIFICATION

At their arrival in the cellar, the grapes are de-stemmed and introduced to stainless tanks, to undergo a 12-hour cold maceration for skin contact. Varietal aromas are mostly extracted at this stage. The grapes are then gently pressed, and the juice settles for two days before being racked. The juice is cold and slow fermented for about 3 weeks, using yeasts which complement and enhance the fruit characters.



CHÂTEAU LAULERIE BERGERAC MALBEC



SKU: 766665	
Region	Southwest
Classification	AOC Bergerac
Vintage	2022
Grapes	100% Malbec
Soil Composition	Clay limestone soil
Vineyard Training	Guyot
Density/Yield	65 hl/ha
Fermentation	After a 15-day maceration, malolactic fermentation
Alcohol	13 %
Residual Sugar	0.2 g/l
PH	3.54 g/l
TA	3.26 g/l
Free SO2	25 mg/l
Total SO2:	31 mg/l

TASTING NOTES

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.