

CHÂTEAU LAULERIE BERGERAC SAUVIGNON BLANC



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).

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.

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| Region | Southwest |
| Classification | AOC Bergerac |
| Vintage | 2022 |
| Grapes | 90% Sauvignon , 10% Sémillon |
| Soil Composition | Clay limestone soil |
| Vineyard Training | Guyot |
| Density/Yield | 5000 vines/ha |
| Fermentation | Cold and slow, for 3 weeks |
| Alcohol | 13 % |
| Residual Sugar | 0.3 g/l |
| PH | 3.26 g/l |
| TA | 3.2 g/l |
| Free SO2 | 30 mg/l |
| Total SO2: | 86 mg/l |

TASTING NOTES

Beautiful purple with ruby highlights, a wonderful expression of Gamay; bright characteristic with bursts of cherry and a lively finish. Serve slightly chilled.

PAIRING SUGGESTION

Clean and fruity, can be enjoyed on its own, or will form an ideal accompaniment to seafood dishes, summer salads, appetizer and buffet meals. Goat cheese, creamy pasta dishes, and smoked salmon on French baguette with fresh green salad would also pair nicely with. This white wine is an early drinking style, best in the first 2 years. Serve slightly chilled (10 to 12°C).