

CHÂTEAU LAULERIE BERGERAC MALBEC

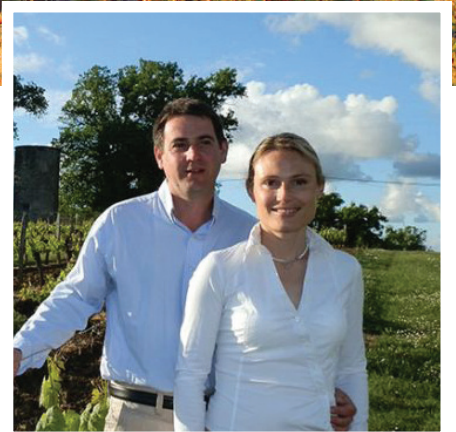


The Vignobles Dubard estate, founded in 1977 by two brothers and a sister, now brings together four dynamic family-owned wineries located on the right bank of the river Dordogne in the South West of France: Château Laulerie, Château Vieux Barrail, La Croix Romane and Château Nardou.

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.

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 de-stemming 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.



VITICULTURE

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.



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 g/l
TA	3.26 g/l
Free SO2	25 mg/l
Total SO2	31mg/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

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.