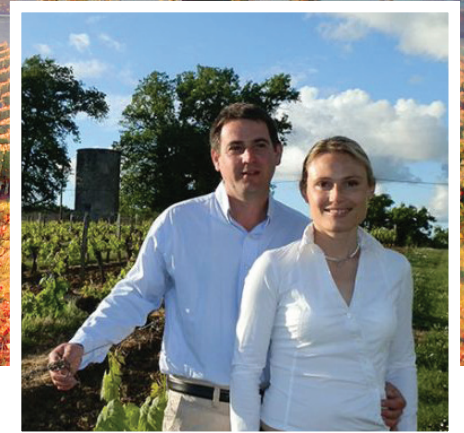


## CHÂTEAU LAULERIE BERGERAC SAUVIGNON BLANC



**T**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 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. Varieties such as Sauvignon Blanc, rich in varietal aromas, are truly made in the vineyard. Clean and ripe fruit grown here always produces great Sauvignon Blanc. 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. 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.

After maturation, the wine is lightly fined, several tanks were blended, and bottled young to retain the fresh vibrant flavours.

# CHÂTEAU LAULERIE BERGERAC SAUVIGNON BLANC



**SKU: 773105**

Region	Southwest
Classification	AOC Bergerac
Vintage	2019
Grapes	90% Sauvignon , 10% Sémillon
Vineyard	Right bank of the River Dordogne
Soil Composition	Clay limestone soil
Vineyard Training	Guyot
Density/Yield	5000 vines/ha
Fermentation	Cold and slow, for 3 weeks
Aging	Aged in stainless steel
Alcohol	13.00%
Residual Sugar	.3 g/l
PH	3.26 g/l
TA	3.2 g/l
Free SO2	30 mg/l
Total SO2	86mg/l

## TASTING NOTES

On the nose, aromas of gooseberry, honeydew melon, and herb de provence with notes of green apple and almond. The palate is light and refreshing, with citrus, gooseberry, and a crisp green apple finish.

## 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)

## SALES FACTS

- Certified Haute Valeur Environmental, France's highest certification for clean farming
- Dry, fresh with good palate cleansing acidity, a great wine with food
- 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. Great value wines coming from this family producer.