

VIGNOBLES DUBARD - VIOGNIER BY LAULERIE



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.



SKU: 820478

Region	Southwest
Classification	Bergerac IGP
Vintage	2023
Grapes	100% Viognier
Soil Composition	south exposure Mixture of calcareous clay and limestone Guyot
Vineyard Training	Guyot
Density/Yield	5000 vines/ha
Fermentation	For three months on fine lees in stainless steel
Alcohol	13 %
Residual Sugar	1.0 g/l
PH	3.2 g/l
TA	3.50 g/l
Free SO2	30 mg/l
Total SO2:	85 mg/l

TASTING NOTES

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.