

Château Landonnet



VINTAGE	2015
REGION	Bordeaux
APPELLATION	Bordeaux Rosé
VARIETAL	80% Cabernet-Franc 20% Merlot
TERROIR	Gravelly soil & limestone subsoil.
INFO	30 Ha (72.3 Acres) total vineyard in Soulignac. Low temperature maceration (starting 64 F ending lower at 57 F) 48 hours long for the 2016 Fined / Filtered IFS Certified - Sustainable Agriculture Practices

About the Estate:

The first bottles of Jaubert Vineyards sold date back to the 1970s. At that time, Raymond Jaubert would fill the trunk of his car and travel the roads of Périgord for deliveries! Over 40 years later and thanks to the great new generation and passion, Vignobles Joubert does now represent 110 Hectares (265 acres) in total, within 5 of the most interesting Entre-deux-Mers region villages and terroirs; La Sauve (closed to Creon), Capian & Cardan (Cadillac Cotes de Bordeaux), Soulignac & Ladaux (Haut-Benaige).

Jaubert family estate for 5 generations, Château LANDONNET is located in Soulignac, in the Haut-Benaige... distinctive AOP and cradle of our Red & White Bordeaux jewels. In addition to this perfect & distinctive terroir and high elevation slopes, the Jaubert Vineyards do apply the utmost vinification process depending on harvest and vintages' influences (up to 4 methods & temperatures) to optimize the freshness and ripeness of the grapes.

They also decided from 2012 to enroll in the International Food Standard (IFS), which has extremely strict control on Sustainable practices and constantly checking the company's practices to ensure the quality of products and their safety vis-à-vis the consumer! They have been certified since 2013, and among the very 1st French independent producers to be.

In addition to their impressive "every day", sappy, fresh Red Bordeaux and upper value, Landonnet does produce an attractive Rose from specific vines with low temperature to be fruity, fresh and lively, a real Rose!

Tasting Notes:

Beautiful clear pink color. Pure fresh nose on raspberries, strawberries, blueberries. Juicy, lively and ripe aromatic palate with good zest and fruity length.

Food Pairing:

Apéritif and grilled meats.

Press Review:

Soon to come.