

CHÂTEAU DE L'AUBRADE

ENTRE-DEUX-MERS

Beautifully presented in pale gold with green highlights, Château Aubrade has a very good aromatic expression marked by the freshness and the finesse of Sauvignon (lemon, grapefruit) and the delicacy of muscadelle (white flowers: acacia, honeysuckle). On the palate, the Sémillon bring a little more roundness and length to the finish.

Technical Informations

Grapes : 80% Sauvignon, 15% Muscadelle, 5% Sémillon

Appellation : Entre-deux-Mers

Elaboration: Pickup the grapes early in the morning, cool temperature. Pellicular maceration during 24 h and Pressing. Start of the alcoholic fermentation fermentation at 12 °C then rise in temperatures for an end of fermentation at 20 °C. Aging on fine lees in temperature-controlled stainless steel vats.

Tasting: Color : Pale yellow with green highlights
Nose : White flowers and citrus. Palate : Balanced with floral accents, Nice finesse on the finish.

Tasting tips: To drink between 7° and 10°C. For appetizer, seafood, shellfish and fish.

