

# Aubrade LE Prestige

## Entre-deux-Mers - White 2019

VIGNOBLES  
**LOBRE**



Region :	Bordeaux
Appellation :	Entre-deux-Mers
Color :	White
Vintage :	2019
Grapes :	Sémillon (70%) / Muscadelle (15%) / Sauvignon (15%)
Alcoholic degree :	12 %
Bottle size :	75 cl

« This reserve delivers vibrant and elegant aromas of pear, peach, citrus, exotic fruits and toasty oak. Ripe, concentrated, with fine depth to mineral and grapefruit flavours. Citrus, mineral, cedary oak on the long finish, unveiling a distinctive and complex identity».



### WINEMAKING

High environmental value

This wine is produced in the best plots, fermented and matured on lees in french oak barrels .



### TASTING

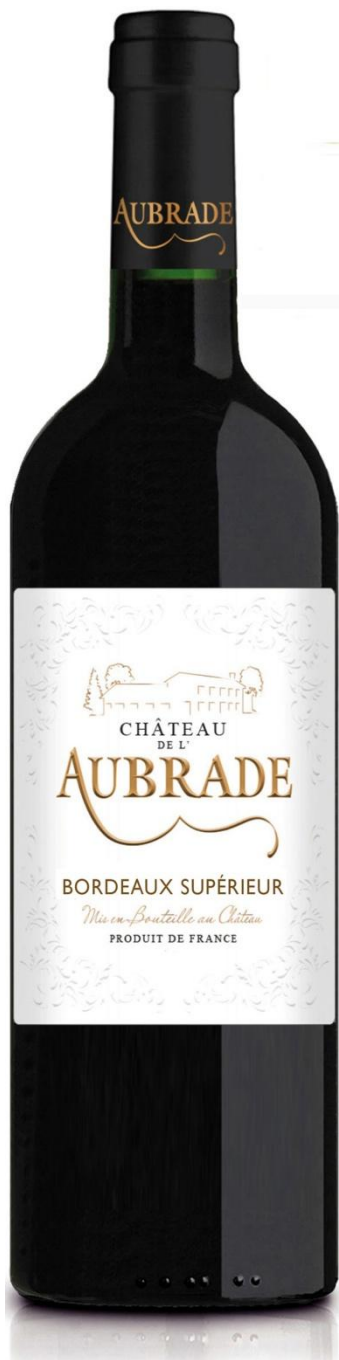
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### SERVING

#### Serving temperature :

Best served from 6°C to 8°C with grilled seafood « en sauce » fishes or goat cheese, now or after 2 years of cellaring.



# Château de l'Aubrade

## Bordeaux Supérieur – Red 2018

VIGNOBLES  
**LOBRE**

Region :	Bordeaux
Appellation :	Bordeaux Supérieur
Color :	Red
Vintage :	2018
Grapes :	Cabernet franc (10%) / Cabernet Sauvignon (80%) / Merlot (10%)
Alcoholic degree :	14 %
Bottle size :	75 cl

« Based on cabernet-sauvignon, this high quality wine is characterized by a dark red colour and intense aromas of cassis, currant and blackberry. Rich and lively, it stands out for its full style, displaying delicious fruit flavours, firm but friendly tannins and a subtle use of oak where appropriate».



### WINEMAKING

High environmental value

Temperature-controlled fermentation in stainless steel vats.

Ageing in temperature-controlled stainless steel vats.



### TASTING

#### Appearance :

Dark red colour, deep, crimson highlights.

#### Nose :

Complex, bewitching, blackcurrant aromas, morello cherry aromas, fruit jam aromas.

#### Palate :

Deep, generous, round, cherry hints, raspberry hints, black fruit hints, elegant tannin, structured body, good intensity.



### SERVING

#### Serving temperature :

Between 16° and 18°

#### Food matches :

Grilled red meats, Red meats in a sauce, Game, Bœuf bourguignon, Aged cheeses

