



CHÂTEAU LAROCHE JOUBERT CÔTES DE BOURG ROUGE

Merlot and Cabernet Sauvignon. Deep blue-black color. Fresh and fruity aromas of blackberries, plums and dusty cocoa. Flavors of ripe blackberry and plum with supple, round tannins. Mineral character that beautifully expresses the limestone terroir. Medium bodied, elegant and well balanced. Nice balance of modern and traditional styles that is a terrific value. Wonderful paired with meats and other richly flavored foods.

This family-owned domain has a vineyard of 163 acres located in Mombrier, in the center of Côtes de Bourg. The grapes are grown in clay and limestone soils on East-West facing slopes. The vines have an average age of 25 years. The grapes are kept cool for the first week of vinification and ferment 3 weeks in cement and stainless steel tanks. Aged in 2-3 year old oak barrels for 12 months on the lees. The wine is ready to drink and can be aged for 5 to 8 years. Winemaker Michel Guiraud combines traditional expertise and modern technologies to work the vines and wine.

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Tasting Note:

CHÂTEAU LAROCHE JOUBERT CÔTES DE BOURG

Merlot & Cabernet Sauvignon. Fresh & fruity aromas of blackberries, plums & cocoa; flavors of blackberry & plum; supple round tannins & mineral character; medium bodied, elegant & well balanced.

Shelf Talker:

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