



Château Les Aubiers

Jean-François RÉAUD

Your favorite thing about wine?

Its finesse, its complexity

Your favorite activity?

I like meeting up with friends for a drink

The quality you most appreciate in friends?

Letting go

The natural gift you would like to have

To be a musical genius

"Aubier" is a typical tree of the region surrounding the historic estate of our family. Most commonly, "aubier" means sapwood : the living part of a tree, right under the bark. It transports sap and protects the heartwood during winter. Château Les Aubiers is a loyal expression of the local history, of our landscape richness and of my sensitivity towards environmental issues. As a player of the environmental diversity of Blaye territory, wines of Château Les Aubiers translate into 3 different personalities: red, rosé and white.



Château Les Aubiers

BLAYE CÔTES DE BORDEAUX

Village: Pleine-Selve, Saint-Caprais et Marcillac

Total winegrowing area: 44 hectares

Terroir: Soil of sandy silt – Subsoil of clay – 77-meter-high – 25-30-year-old vines

Winemaking and ageing: Mechanical harvest in September. Maceration before fermenting and 5 to 8 hours before pressing for Sauvignon blanc grapes. Colombard and Sémillon grapes are pressed directly. Low-temperature fermentation (16°C). Ageing on lees during two weeks before sulfite input. Tangential filtration.

Blend: 66% Sauvignon Blanc, 17% Colombard, 17% Sémillon

Tasting comments: Bright and pale yellow colour. Ripe citrus fruit flavours and bow tree background notes of a typical ripe Sauvignon. Supple palate, nice freshness and a beautiful and ripe aromas to finish.

Food and wine pairings: Smoked salmon

Awards:

Vintage 2022:

SILVER CHALLENGE MILLESIME BIO 2023

SILVER PARIS 2023

Vintage 2021:

90 points TASTED - ANDREAS LARSSON 2022

GOLD INTERNATIONAL ORGANIC AWARDS 2022 (LBBL2021)

GOLD SINGAPOUR COMPETITION 2022 (LBBL2021)

GOLD AMPHORE 2022

GOLD AMERICA AWARDS 2022 (LBBL2021)

GOLD JAPAN AWARDS 2022 (LBBL2021)

GOLD LONDON AWARDS 2022 (LBBL2021)

SILVER EXPRESSIONS DES VIGNERONS BIO NOUVELLE AQUITAINE 2022

