

# Château Laubarit

## Laubarit Rouge NSA



**Terroir:** Limestone Clay

**Varietals:** 50% Merlot, 50% Cab. Sauvignon

**Agriculture Certification:** Organic by Ecocert & Biodynamic by Demeter

**Harvest:** 40 Hectolitres by Hectare

**Vinification:** Hand sorted after harvest. Temperature controlled fermentation with pump-overs by hand. No pumps used in the cellar- All indigenous yeasts.

**Elevage:** Stainless steel for 2/3, oak barrels for 1/3. Bottled in March-June.

Château Laubarit is located in the Haut-Benauges district in the heart of Entre-Deux-Mers. The estate has been in the Dumas family since 1780. In 1965, Nicole Dumas married Pierre-Abel Simonneau and they decided to convert the estate to organic cultivation. They were certified organic in 1975 and were also certified Biodynamic in late 2003. The vines in the Haut Benauges region of Bordeaux lie along well-drained limestone ridges composed of tiny fossilized oysters.

Pierre is a professor of oenology at the Bordeaux University and Nicole handles sales and marketing for the winery. Pierre and their son, Florent, share the winemaking responsibilities and Florent's wife, Isabelle, sees to most of the administrative affairs of the winery.

**Tasting Notes:** This wine with no added sulfites shows its Bordeaux varietals of Merlot & Cabernet to advantage, with solid, generous concentration and intense aromatic complexity. A young wine rich in supple tannins, it has deep red colors with tints of violet. Pairs well with red meats and hearty cheeses. Best enjoyed at temperature between 60-68F.