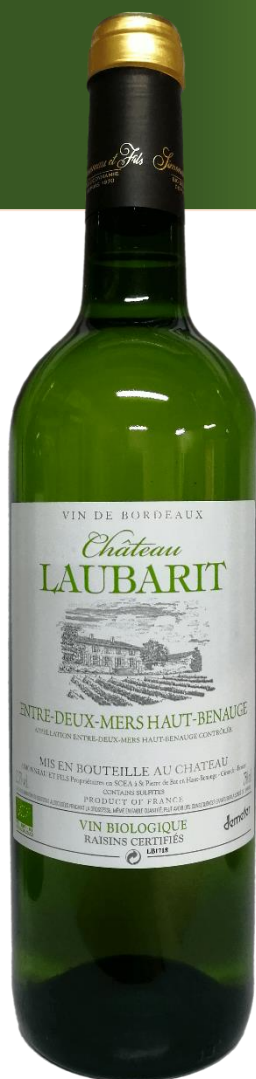


# CHÂTEAU LAUBARIT

AOC ENTRE-DEUX-MERS HAUT-BENAUGE



## PRESENTATION

40 years of hard work without weeding, without pesticides and chemical fertilizers in the vineyard is crowned each year with the ECOCERT (organic since 1970) and DEMETER (biodynamic since 2003) certifications.

“Biodynamics is the balance between the soil, the plant and the stars. We ensure the health of our soil, the surrounding nature and give our wine its unique taste, deeply rooted in the terroir.”

The terroir of Bordeaux Haut-Benauge was planted by the monks on the road to Compostela. It is located between the rivers of the Dordogne to the north and the Garonne to the south, rivers on which the effect of the sea penetrates by the tidal bore, hence the name Entre-Deux-Mers of this great region.

## TASTING

Gold color with light green highlights.

Finely musky nose enhanced by a hint of boxwood, bound by a harmonious aromatic persistence. Fresh but rounded palate and persistence. Aptitude recognized to develop a fine bouquet.

Lobster, shrimp, seafood, fresh or simmered and even raw vegetables will marry perfectly with this wine.

## TECHNICAL INFORMATION

### Grape varieties:

- 60% Muscadelle
- 20% Sauvignon
- 20% Sémillon

**Area:** 25 hectares (7 of white grapes) on the gentle slope of Bordeaux terroir.

### Soils:

Powerful cracked limestone bench covered with a clay-limestone regal favoring white grape varieties.

### Vinification:

A timely harvest followed by careful maceration of the grapes, reveals scents, flavors and fleshiness. A regulated fermentation preserves aroma fruity. A partial aging on the lees allows bottling in March.

