

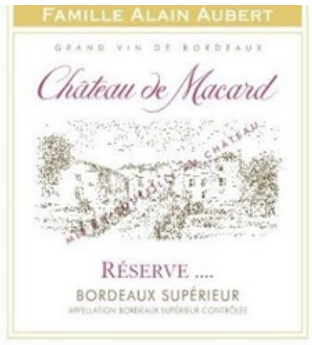


*Serge Doré Selections*

MERCHANT OF SIGNATURE WINES

# CHÂTEAU DE MACARD « RÉSERVE » 2022

## BORDEAUX SUPÉRIEUR « SINGLE ESTATE »



### ORIGIN

BORDEAUX

### APPELLATION

BORDEAUX SUPÉRIEUR

### LOCATION

**GPS: LAT: 44.826247**  
**LONG: 0.101245**

### VARIETALS

80% MERLOT  
10% CABERNET FRANC  
10% CABERNET SAUVIGNON

### VINEYARD

#### SINGLE ESTATE

**ALTITUDE:** 70.17 M

**VINES:** +/-100 YRS. OLD ON  
AVERAGE

**YIELD:** 30 HL/HA

**DENSITY:** 5000 VINES/HA

### SOILS

LIMESTONE & CLAY SOILS AND  
GRAVEL, SUBSOIL: ROCK AND  
LIMESTONE PLATEAU

### FARMING

SUSTAINABLY FARMED

### WINEMAKING

4 – 5 DAYS OF FERMENTATION  
20 – 25 DAYS OF MACERATION  
AGING WITH AERATION &  
TEMPERATURE CONTROL FOR 12 TO  
24 MONTHS

### TECHNICAL INFO.

13.5% ALC. |

### ESTATE

Domaines Alain Aubert estates encompassing over 250 hectares (618 acres) of vines in Bordeaux. The estate has been planted to vine since the 18th century. The Alain Aubert family come from the winemaking tradition of Bordeaux's Right Bank. For several decades now, Alain, his wife Bernadette, and their three daughters have fine-tuned and perfected their craft. To celebrate their achievements, their US importer and close friend, Serge Doré, collaborated to create this special and exclusive set of new labels and wines, all proudly bearing the "Famille Alain Aubert" banner across the top to honor the work of the family..

### TERROIR

On a rocky plateau overlooking the Dordogne River, just upstream from Saint-Émilion, in the village of Pessac-sur-Dordogne, a parcel of Cabernet Franc vines up to 100 years dig roots deep into the clay-limestone soils. The vines sit on the same south-facing clay and limestone slope as the greats of Saint-Émilion, a soil very suited to grape vines, with moderate water intake and mineral richness supplied by the limestone.

### ABOUT THE WINE MAKING & PROFILE

Vineyard is grassed covered every other row with integrated pest management. Pruning is double guyot with disbudding, de-budding, topping, thinning and green harvesting. Maturity control (gustatory, quantitative, analytical of the berries on each plot). Manual and mechanical harvesting. Plot selection and sorting is done in the vineyard and in the cellar. Total destemming and fermentation in thermo-regulated stainless-steel tanks. Fermentation temperatures around 28°C followed by pneumatic pressing.

Chateau de Macard Reserve has intense-ruby colour of brightness and brilliance. The nose has notes of black fruits: blackberry, blackcurrant, blueberry with complex toasted notes of graphite and licorice. The palate has a beautiful volume and an ample attack of richness and elegance. This sophisticated wine is balanced throughout.

### FOOD PAIRING

Pairs well with game meats, roast lamb, steak, and stews.

### REVIEWS

**2022 – WINE ENTHUSIAST – 89 POINTS**