

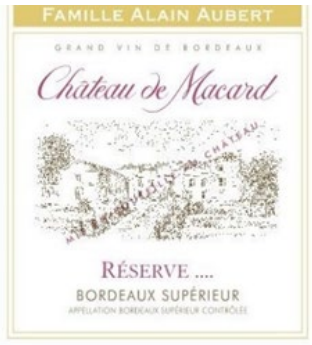


Serge Doré Selections

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

60% CABERNET FRANC
30% MERLOT
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 "Familie 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