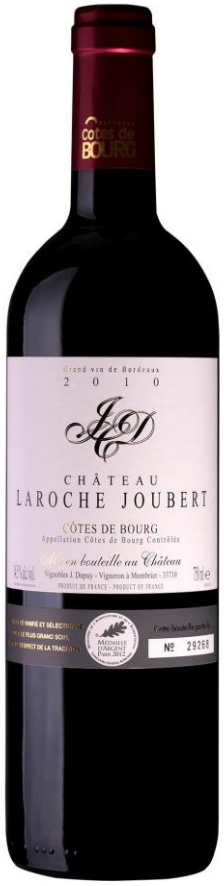
Barrière
FRÈRES
GRAND BORDEAUX DEPUIS 1932

CHÂTEAU LAROCHE JOUBERT

Côtes de Bourg A.O.C

Located on the heights of Bourg sur Gironde, the 15 hectares vineyard of Château Laroche Joubert are planted with a majority of Merlot. Facing the prestigious Médoc (specifically Margaux) region, the Bourg appellation which produces exceptional and affordable wines.
A family estate belonging to the same family since 1795. Since 1998, it is now managed by Mr. Joel Dupuy. He has invested in a new and more functional barrel cellar and tries to give Laroche Joubert it's deserved international recognition while remaining in compliance with the spirit of the family tradition.



VINEYARD:
- Varietals : 70% Merlot, 15% Cabernet Franc, 15% Cabernet Sauvignon
- Soils : gravel, clay and limestone
- Size of the vineyard : 15 ha
- Age of the vine : 20 years
- Planting density : 6600 vines/ha
- Average Yield : 45/50 hl
- Harvest : by machine

WINEMAKING:
- Vinification : Long maceration during 3-4 weeks. Fermentation in small vats with temperature control
- Ageing : 12 months in oak barrels
- Bottling : at the Château
- Production : 7500 cs

TASTING NOTES:
Nice red ruby colour.
Fruity to the nose with ripe fruits and vanilla aromas. Supple and round to the mouth. Well balanced with fine and savoury tannins.
Charming and elegant wine !

FOOD PAIRING:
This wine will perfectly accompany flavorful (red or white) meat dishes such as roast duck, cornish hens, roast chicken, pork tenderloin, pork chops and soft cheeses such as Morbier, Gouda or goat cheeses like Crottin de Chavignol, … (avoid Roquefort and arguably Camembert). And of course, will also easily and gracefully accompany more simpler dishes like pizza and/or most barbecued foods.

SELLING POINTS:
- Exceptional wine and great value
- Regularly obtains the ultimate "Coup de Coeur" rating from the Guide Hachette

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