

Château de Macard

AOC Bordeaux Supérieur



APPELLATION: AOC Bordeaux Supérieur

GEOGRAPHICAL SITUATION: Pessac sur Dordogne

SOILS: clay-limestone and gravel, subsoil ; rock and limestone plateau

DENSITY OF PLANTATION: 5000 plants per hectare

SURFACE : 30 hectares

MEDIUM AGE OF THE VINEYARD: 35 years

GRAPE VARIETIES: 80 % merlot, 10 % cabernet sauvignon,
10 % Cabernet franc

GRAPE PRODUCTION:

- **Work of the vines:** grass growing every other row
- **Method of production:** reasoned protection
- **Pruning:** double guyot
- **Green operations:** de-budding, suckering, leaf removal, thinning and green harvesting
- **Maturity controlling** (taste, quantitative, analytical of the grapes of each plot)
- Mechanical and manual harvesting

WINEMAKING:

- Plot selection and sorting in the vines and in the winery
- Total de-stemming
- Fermenting of the must in stainless steel tanks thermo regulated
- Maintaining fermentation temperatures around 28 °C
- Pneumatic pressing

AGEING:

- Ageing with controlled airing and temperatures during 12 to 24 months

TASTING:

Intense colour, ruby reflections, shiny

Nose: black fruit, blackberry, blackcurrant, blueberry with toasted notes
Complex and sophisticated wine, well balanced throughout the tasting.
Generous volume, full bodied and rich and elegant final taste. The tasting reflects the expression of the aromas and the quality of the grapes.

Contact:

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