



UNITED CELLARS

FRANCE



Domaine Alain Aubert Secret de Ribebon 2015

“Rich red dense, complexity on every sip”

Vineyards

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

Production

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

Ageing with controlled airing and temperatures during 12 to 24 months in oak barrels

Tasting Notes

Intense colour, shiny ruby reflections. Red and black fruit. Ripe and concentrated tanins. 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 terroir and the quality of the grapes

Accolades

91 – 2015 Secret de Ribebon – James Suckling

Appellation

AOC Bordeaux Supérieur

Location

Pessac sur Dordogne

Winery Size

8 HA

Winemaker

Alain Aubert

Varieties

50% Merlot - 30% Cabernet
Sauvignon, 20% Cabernet Franc

Aging

12 to 24 in oak Barrel

Age of Vines

50 Years

Elevation

15 m

Soil

Clay-limestone and gravel, subsoil,
rock and limestone plateau

Max Yield

5000 Kgs/Ha

Alcohol Content

13.5 %

Production

48.000 Bottles

Farming

Reasoned Protection