

Château Laubarit

Bordeaux and Entre-Deux-Mers

Château Laubarit is located in the Haut-Benauges district in the heart of Entre-Deux-Mers. The estate has been in the Dumas family since 1780. In 1965, Nicole Dumas married Pierre-Abel Simonneau and they decided to convert the estate to organic cultivation. They were certified organic in 1975 and were also certified Biodynamic in late 2003. The vines in the Haut Benauges region of Bordeaux lie along well-drained limestone ridges composed of tiny fossilized oysters.

Pierre is a professor of oenology at the Bordeaux University and Nicole handles sales and marketing for the winery. Pierre and their son, Florent, share the winemaking responsibilities and Florent's wife, Isabelle, sees to most of the administrative affairs of the winery.



Bordeaux Rouge

50% Cabernet Sauvignon
50% Merlot

The grapes are harvested by hand, de-stemmed and fermented in vats for 10-14 days. Aged for a few months and bottled in the winter after the harvest.

Lovely red color, with a powerful aroma of red berry fruit with hints of prunes. Balanced and medium-bodied. Serve with red meat, stews, and cheese.

Will cellar for 5-7 years.



Entre-Deux-Mers

60 % Sauvignon Blanc
20% Sémillon
20% Muscadelle

The grapes are harvested by hand, left on the skins to enhance flavor and aged partly on their lees prior to bottling in March.

Pale gold-green color. Crisp, aromatic and well-balanced white with a complex bouquet. Perfect with lobster, shrimp and even salads. Will cellar a minimum of two years.



Cheers ~ To A Healthy Planet