

Wines

Bergerac Blanc Sec

Freshness and delicacy

This wine with an atypical nose is not very marked by the aromas of the Sauvignon. It reveals notes toasted or even grilled. It also has floral notes, followed by fruits such as peach and citrus. The mouthfeel has a refreshing vivacity, reminding grapefruits and floral aromas such as honeysuckle and wisteria. The Bergerac Blanc Sec is a surprising union between freshness, fullness and aromas.

At a cool but not chilled temperature (9-11°C), it will perfectly match with shellfish, seafood and salads. It also accompanies especially well smoked fish, and is ideal for simple and friendly occasion as an aperitif.

Blend
 Sauvignon Blanc
 Sauvignon Gris
 Sémillon
 Chenin
 Soil
 Clayey and calcareous

Yield
 50 hl/hectare

Alcohol
 12.50 %/volume

Total sulfites
 55 mg/litre
 EUROW < 150 mg/l

Wine-making : Directly pressed followed by cold settling. 4 months fermentation with indigenous yeasts (as for all of our wines), to preserve our terroir characteristics and originality. Temperatures are kept at 14-16°C during fermentation. Matured in tanks on fine lees for a short breeding in the shelter of the air, it is put in bottles without filtration. Consequently, this wine is “living” and will evolve in the bottle.

