



Wines

Bergerac Rouge cuvée Bergerac

Body and elegance

The colour is intense, ruby, with hints of purple. The liquorice and ripped red fruits perfumes (such as blackcurrant) reveal a fruity and rich mouth with a great freshness. The soft and full-bodied mouth structure confirms that the wine can be kept from 5 to 6 years.

At ambient temperature, it will perfectly match with grilled meat, roast, charcuteries, or with spaghetti Bolognese. It is ideal for friendly occasions.

Blend
Malbec
Cabernet sauvignon
Merlot
Cabernet franc

Soil
Clayey and calcereous

Yield
45 hl/hectare

Alcohol
12.50 %/volume

Total sulfites
10 mg/litre
EUROW < 100 mg/l

Wine-making : The grapes, harvested as fresh as possible, are destemmed and slightly treaded before being in stainless steel tank. Fermentation with indigenous yeasts. After fermentation, warm maceration for 10 days in order to flow out the marc around 27°C, the purpose is to gain richness and texture. Ageing in stainless steel tank. This wine doesn't contain sulfites and hasn't been filtered or spliced, as a consequence it will evolve in the bottle.



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