

Clos des Verdots

AOP Bergerac Sec 2021

Appellation: AOP Bergerac

Colour: White

Grape variety: Sauvignon Blanc, Sémillon and Muscadelle

Alcohol: 13,5°.

Capacity: 750 ml



“Vignoble des Verdots is fully committed to an innovative approach to environmentally responsible and sustainable viticulture. The estate works to serve its terroir, soil and nature, while aiming to achieve carbon neutrality before 2030. We cultivate tradition and what is most precious in it, while breathing new life into it.”

A HISTORY

Made with the greatest precision, matured in vats in the traditional way, Clos des Verdots wines are the perfect expression of our terroir. These are supple, fruity wines to be drunk young. They are perfect to be shared for convivial moments with friends and family. This wine is made from a blend of 50% Sauvignon Blanc, 45% Semillon and 5% Muscadelle.

TASTING NOTE

A brilliant and limpid light yellow colour. An expressive nose with citrus and floral notes.

A palate with a pleasant freshness and aromas of yellow broom flowers offered by the Sauvignon Blanc. The Muscadelle and Semillon grapes bring roundness and fruitiness on mid-palate and a saline finish.

FOOD AND WINE PAIRING

The freshness of this wine makes it perfect for an aperitif with friends or family. It is also an ideal accompaniment to a seafood platter or prawns.