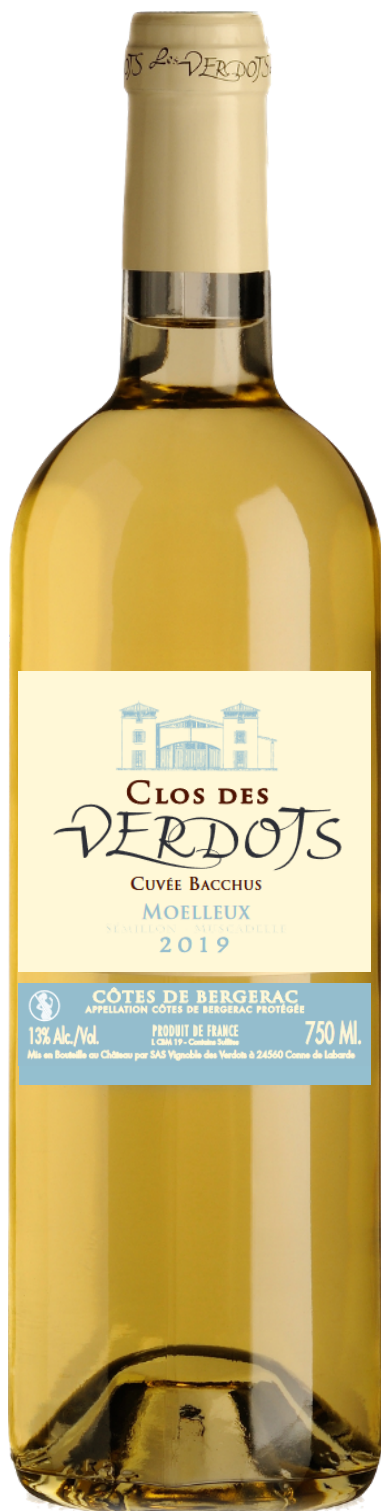


Clos des Verdots Cuvée BACCHUS AOP Côtes de Bergerac Moelleux 2019



Appellation: AOP Côtes de Bergerac

Colour : Moelleux

Grape variety: Sémillon and Muscadelle

Alcohol: 13,5°.

Capacity: 750 ml

Residual sugars: 95 g/L

“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 a blend of 90% Sémillon and 10% Muscadelle. The grapes are hand-picked in a single pass when they reach ideal maturity.

We use 2/3 of botrytised grapes to achieve a good balance between sugar and acidity.

TASTING NOTE

Intense, brilliant and limpid golden yellow colour. An expressive nose with notes of saffron, pear and acacia honey.

A pleasing and well-balanced palate with aromas of candied fruits and hazelnut carried by the Muscadelle and the Sémillon.

FOOD AND WINE PAIRING

This well-balanced cuvée is equally suited to an aperitif or a dessert. It is the perfect accompaniment to foie gras from the South-West of France, a white fruit tart or blue cheeses.