

Grand Vin "Les Verdots" AOP Bergerac Sec 2020

Appellation: AOP Côtes de Bergerac

Colour: White

Grape variety: Sauvignon Blanc, Sauvignon Gris, Sémillon and Muscadelle

Alcohol: 14,5°.

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

Le Grand Vin is designed for wine lovers and epicureans; it will delight the taste buds of the most experienced for many years. This wine is made from a blend of 75% Sauvignon Blanc, 17% Sauvignon Gris, 5% Muscadelle and 3% Semillon, from the oldest vines on the property, located on the qualitative limestone plateau of Issigeac. It is the extra care we provide to our grapes, with sorting them directly on the vine and harvesting by hand, that makes this wine exceptional. The wine gets its substance and richness from its fermentation and maturation on lees in new barrels for 12 months.

TASTING NOTE

Its colour is a light golden yellow in its youth and tends towards an intense golden yellow in its maturity. An elegant and complex nose with notes of exotic fruits, white flesh fruits and a hint of saffron. Unctuous, subtle and powerful on the palate with a delicate woodiness and a long-lasting aromatic finish.

FOOD AND WINE PAIRING

This dry white wine will enhance a beautiful risotto with Périgord ceps or snacked scallops.

