

PRODUCT INFORMATION

GRAND VIN

« LES VERDOTS SELON DAVID FOURTOUT »

AOP COTES DE BERGERAC ROUGE 2018

GRAPE VARIETIES

60% Merlot
25% Cabernet Sauvignon
15% Cabernet Franc.

TERROIRS

A selection of our best terroirs. Clay soils with loam on the surface, bedrocks of hard limestone of lake origin.

VINEYARD AND HARVESTING

The vines are 45 years old and undergo careful and costly treatment which is crucial to quality: short two-spur pruning, flat-trained canes, manual thinning of the vines heads, a first manual leaf plucking to favour light penetration to the grapes, green harvesting, a second leaf plucking to help obtain perfect ripeness. Hand-harvested. Yields of 30hl/ha.

VINIFICATION

In truncated cone-shaped tanks with a month of maceration with the skins. Micro-oxygenation is used to maximize colour and tannin potential. Malolactic fermentation takes place in the Spring in new oak barrels in a temperature-controlled cellar.

TASTING NOTES

Finely aromatic and distinguished, with elegant tannins giving a velvety mouthfeel and great length. Minerality, fine fruit, spice and a touch of smoke sign the aromatics of this great wine. Elegantly packaged with 54 mm natural cork.

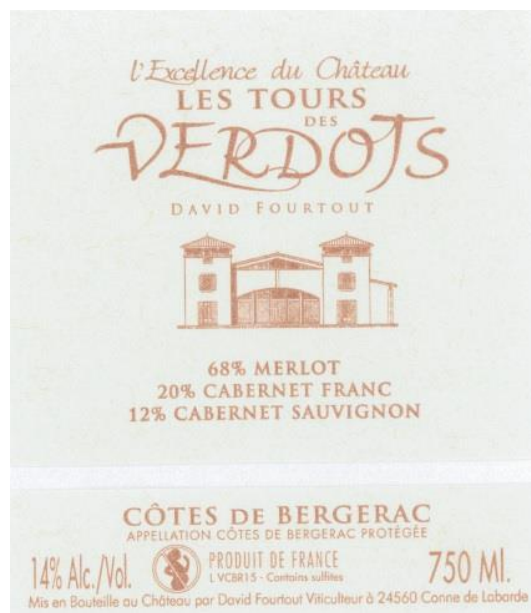
CELLARING POTENTIAL

15 years and more.

FOOD PAIRINGS

With tasty red meats or feathered game dishes.

PRODUCT SAMPLE IN ITS COMMERCIAL PRESENTATION



PACKAGING

Bottle type: Sommeliere bottle

Bottle material: glass

Volume content: 750 ml

Colour: green

Size: H 310 mm x L 78 mm

Stopper material: superior quality natural

Stopper size: 54mm x 24 mm

Capsule material: etain

Capsule size: 31.5 mm x 55 mm

Capsule colour: black