

PRODUCT INFORMATION

GRAND VIN

« LES VERDOTS SELON DAVID FOURTOUT »

AOP BERGERAC 2019

GRAPE VARIETIES

56% Sauvignon Gris
31% Sauvignon Blanc
13% Muscadelle.

TERROIRS

Sandy clay with loam on sandstone from the Fronsac region and clay limestone which gives minerality and acidity.

HARVESTING

The grapes from forty year-old vines are harvested by hand with careful selection during harvest.

VINIFICATION

Cold soak prior to fermentation to obtain a clear juice. Free-run juice is separated from the pressed juice and left to settle for 72 hours. Fermentation takes place in new oak Burgundy barrels.

AGEING

12 months in new oak. Lees-stirring and tasting once a week of each individual barrel.

TASTING NOTES

Elegant, fruity, generous and long, this wine demonstrates its pedigree. Elegantly packaged in a smoked glass bottle with 54 mm vintage-stamped cork.

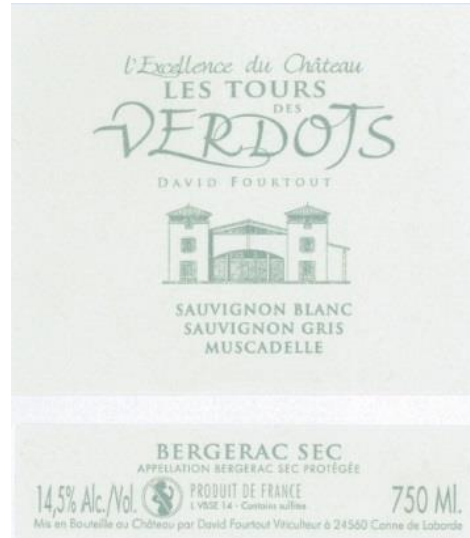
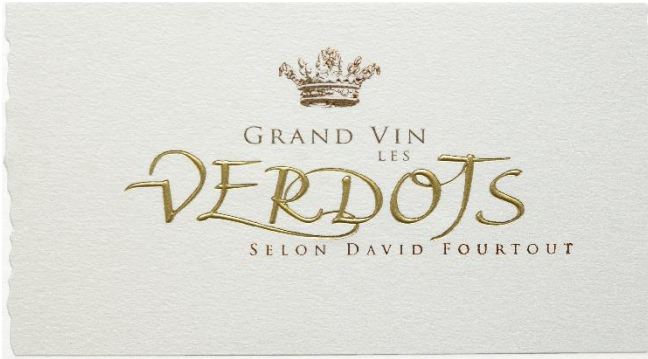
CELLARING POTENTIAL

Will develop over 10 years and more.

FOOD PAIRINGS

As an aperitif, with foie gras, fish dishes or cheese.

PRODUCT SAMPLE IN ITS COMMERCIAL PRESENTATION



PACKAGING

Bottle type: Alienor Saverglass

Bottle material: glass

Volume content: 750 ml

Colour: smoked

Stopper material: superior quality natural

Stopper size: 54mm

Capsule material: Etain

Capsule size: 31.5 mm x 55 mm

Capsule colour: brown