

# PRODUCT INFORMATION

## LE VIN SELON DAVID FOURTOUT AOP COTES DE BERGERAC ROUGE 2016

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### *GRAPE VARIETIES*

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40% Cabernet Sauvignon,  
30% Merlot,  
30% Cabernet Franc

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### *TERROIRS*

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Clay limestone with surface loam. Bedrock of hard limestone of lake origin with flint which plays a major role in water supply. This wine comes from a selected of our best vineyards.

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### *HARVESTING*

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Hand-picked in October.

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### *VINIFICATION*

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Manual sorting table followed by destemming and crushing. Vinified in new open oak barrels in a temperature-controlled cellar. Manual punching down during fermentation followed by 2 to 3 weeks of maceration with skins. Malolactic fermentation in new oak barrels.

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### *AGEING*

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18 to 24 months in new oak barrels. Bottled using in a Burgundy-style bottle with top quality cork to match the quality of the wine.

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### *TASTING NOTES*

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Fine, aromatic and classy, this wine demonstrates its pedigree. Bottled in a Burgundy-style bottle with top quality cork to match the quality of the wine.

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### *CELLARING POTENTIAL*

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15 years and more.

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## FOOD PAIRINGS

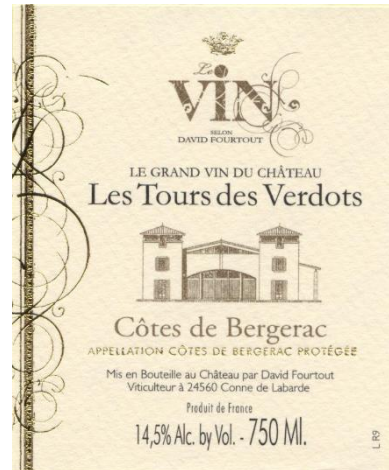
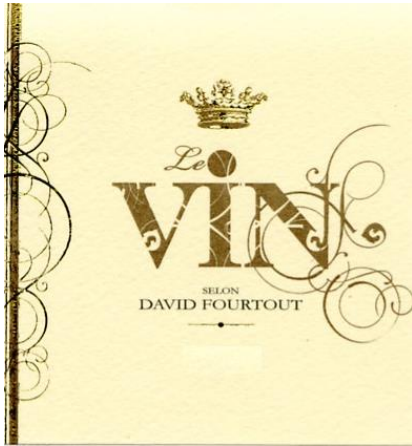
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With red meats, game dishes and cheeses.

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## PRODUCT SAMPLE IN ITS COMMERCIAL PRESENTATION

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## PACKAGING

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Bottle type: Bourguignonne Sommeliere bottle

Bottle material: glass

Volume content: 750 ml

Colour: smoke

Size: H 29.5 mm x L 70 mm

Stopper material: superior quality natural

Stopper size: 54mm

Capsule material: etain

Capsule size: 50 mm x 29.5 mm

Capsule colour: white