

PRODUCT INFORMATION

CHATEAU LES TOURS DES VERDOTS

AOP BERGERAC BLANC SEC 2019

GRAPE VARIETIES

68% Sauvignon Blanc
12% Sauvignon Gris
11% Sémillon
9% Muscadelle

TERROIRS

Lumpy clay with little limestone

HARVESTING

Hand-picked when the grapes have reached the optimum balance between sugar and acidity.

VINIFICATION

Each grape variety is vinified and aged separately. For alcoholic fermentation, the musts are placed in one years-old oak barrels after a short period of skin contact

AGEING

For 10 to 12 months on the lees with weekly stirring and top-up. Ageing finishes when regular tasting finds that the citrus notes have developed fully and there is a good balance between fruit and oak flavours.

TASTING NOTES

Both Sauvignon and Muscadelle afford a rich and complex palate of aromas with good structure: Semillon brings a round and delicate mouthfeel.

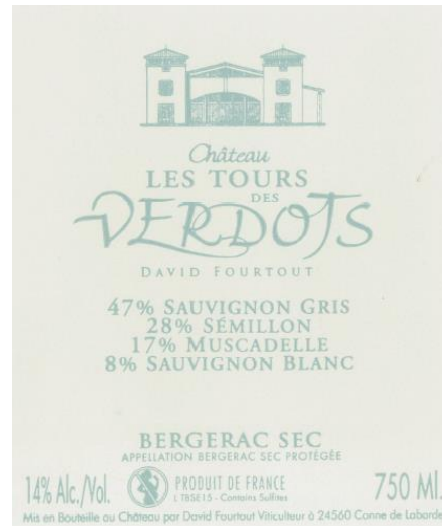
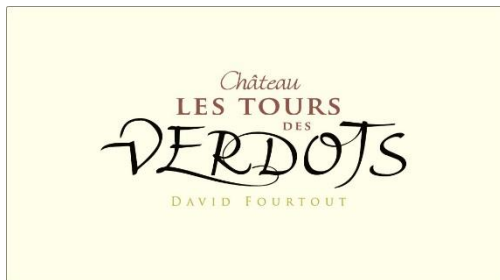
CELLARING POTENTIAL

Between 5 and 7 years.

FOOD PAIRINGS

Drinks well with Mediterranean style cuisine using garlic, with grilled or fried fish, with sauté of pork, and Comté cheese.

PRODUCT SAMPLE IN ITS COMMERCIAL PRESENTATION



PACKAGING

Bottle type: Bordeaux 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: 49 mm x 24 mm

Capsule material: complex-alu épais

Capsule size: 50 mm x 29.5 mm

Capsule colour: white