

PRODUCT INFORMATION

CLOS DES VERDOTS

AOP COTES DE BERGERAC MOELLEUX 2018

GRAPE VARIETIES

90% Sémillon

10% Muscadelle

TERROIRS

Clay with sand and loam, perfectly adapted to developing noble rot with “botrytis cinerea”.

HARVESTING

Exclusively hand-picked to keep maximum fruit character and freshness in one single picking when two thirds of the grapes have been affected by botrytis.

VINIFICATION

Settling begins immediately after pressing to obtain a clean and clear juice. Fermentation then lasts about 2 weeks with regular tasting. When the optimal balance between alcohol, sugar and acidity have been reached, fermentation is stopped by chilling.

AGEING

16 months in stainless steel tanks with monthly racking. The wine is fined prior to bottling to give clarity and shine to the wine.

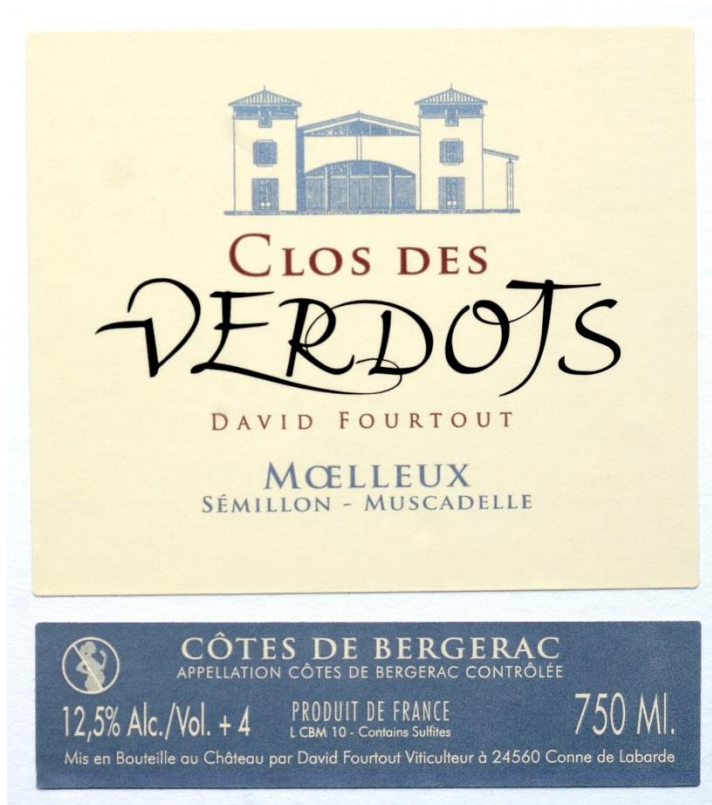
TASTING NOTES

A sweet, well-balanced wine without heaviness.

FOOD PAIRINGS

Ideal as an aperitif, with foie gras, chocolate cake and fruit tarts.

PRODUCT SAMPLE IN ITS COMMERCIAL PRESENTATION



PACKAGING

Bottle type: Bordeaux bottle

Bottle material: glass

Volume content: 750 ml

Colour: white

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