

# PRODUCT INFORMATION

## CLOS DES VERDOTS

### AOP BERGERAC ROUGE 2018

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#### *GRAPE VARIETIES*

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75% Merlot

15% Cabernet Sauvignon

10% Malbec

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#### *TERROIRS*

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Clay limestone soils which produce well-balanced and pleasant wines.

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#### *HARVESTING*

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Hand-picked and machine harvested.

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#### *VINIFICATION*

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The grapes are sorted and crushed before a cold soak at 13 to 15°C for 5 days prior to fermentation. Alcoholic fermentation takes place in truncated cone-shaped, thermoregulated stainless tanks at 25°C for about 10 days followed by further maceration lasting between 10 and 15 days, depending on the grape variety.

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#### *AGEING*

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16 months in tanks with several rackings. Bottled by gravity.

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#### *TASTING NOTES*

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Dark red, almost black, in colour with an expressive nose of cherries in brandy, with a touch of spice. Round and well-structured on the palate, with a lot of extraction but the tannins are already pleasant to taste. The ripe fruit notes return with a generous and full finish. Already harmonious, this rich and powerful wine will become even more attractive over the next five years.

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#### *CELLARING POTENTIAL*

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About 5 years.

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## FOOD PAIRINGS

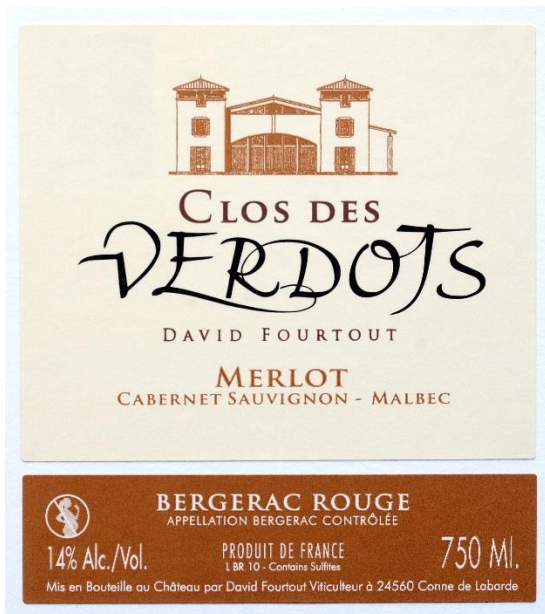
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Roast white meats such as pork, chicken and veal. Soft cheeses like camembert and brie.

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## PRODUCT SAMPLE IN ITS COMMERCIAL PRESENTATION

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## PACKAGING

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Bottle type: Bordeaux bottle

Bottle material: glass

Volume content: 750 ml

Colour: green

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