

PRODUCT INFORMATION

CLOS DES VERDOTS

AOP BERGERAC BLANC SEC 2020

GRAPE VARIETIES

55% Sauvignon blanc

35% Sémillon

10% Muscadelle

TERROIRS

Polyhedral-shaped sandy loam soils on sandstone from the Fronsac region.

HARVESTING

Hand-picked

VINIFICATION

Each grape variety is vinified separately, starting with a period of skin contact. After natural settling to obtain very clear musts, the alcoholic fermentation takes place in stainless-steel tanks at a controlled temperature of between 17 and 18°C in order to preserve a maximum amount of the aromas.

AGEING

Depending on the variety, from 3 to 7 months on fine lees to fatten the palate and increase aromatic complexity.

TASTING NOTES

An easy-drinking wine, fresh and fruity, to be drunk young.

CELLARING POTENTIAL

2 to 3 years

FOOD PAIRINGS

try with seafood salads, shellfish and marinated raw fish.

PACKAGING

Bottle type: Bordeaux bottle

Bottle material: glass

Volume content: 750 ml

Colour: green

Size: H 29.5 mm x L 70 mm

Capsule material: complex-alu épais

Capsule size: 50 mm x 29.5 mm

Capsule colour: white