



LA GLOIRE GÉNÉRAL

IGP Périgord - Red

LOCATION

The Dordogne, the river that crosses the region and shares its name, allowed vineyards planted by the Romans and developed by monks in the Middle Ages to spread out. Ideally situated on the slopes of the Dordogne valley, sheltered from the influence of the ocean, the vineyards benefit from a particularly favourable climate giving rise to pleasurable, elegant and authentic wines, given variety and richness by the diversity of the landscapes.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature using selected yeasts, with around 2 weeks on skins to provide a supple wine. Ageing in stainless-steel and concrete tanks. Slight sweetening before bottling to add roundness and indulgence.



VARIETALS

Merlot 58%, Cabernet sauvignon 29%, Cabernet franc 8%, Malbec 5%



FOOD PAIRINGS

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



TASTING

Vivid red colour of medium depth. Fruity palate, supple tannins, an easydrinking, round and indulgent wine.









