



PRODUCTA VIGNOBLES
talents durables

FRUITS DES BOIS

AOC Bergerac - Rosé - 2021

LOCATION

The Bergerac appellation is situated in the south of the Dordogne region. Ideally located on the hillsides of the Dordogne valley, sheltered from the maritime influence, the Bergerac Rosé appellation enjoys a particularly favourable climate. This yields enjoyable wines, both elegant and authentic, and the diversity in the vineyards brings variety and richness. The production of rosé wines is quite recent: made using a short period of skin contact, with a blend of Merlot, Cabernet Franc and Cabernet Sauvignon, they are well-structured, refreshing wines.

WINEMAKING & AGEING

The grapes are harvested early in the morning to avoid strong heat. Rapid destemming and crushing of the grapes. Short skin contact of a few hours. Pressing of the grapes. The must obtained is cold settled before the alcoholic fermentation. This continues until all the sugar is used up, to provide a dry wine. It takes place with temperature control in the presence of yeasts selected according to the required profile. Ageing on fine lees.



VARIETALS

Cabernet sauvignon 50%, Merlot 30%, Cabernet franc 20%



FOOD PAIRINGS

Serve at between 10 and 12°C with skewers, grilled meats or seasonal salads.



TASTING

Raspberry red colour. Expressive nose of fresh fruit. Lively on the palate with fat, full and aromatic. A fruity, elegant, well-balanced wine with good freshness.



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