



PRODUCTA VIGNOBLES
talents durables

PORTE ROYALE

AOC Côtes de Blaye - Red

LOCATION

With a surface area of 6,500 hectares, the Blayais vineyards, under the marine influence of the Estuary, are mainly cultivated on the hillsides. The vineyards of the plain and the high plateau enrich the typicity of the appellation thanks to their clay-gravel and sandy-clay soils.

PRESENTATION

The Porte Royale, one of two entrances to the citadel of Blaye, was built in 1685. Its sophistication makes it one of Vauban's major works: two fixed bridges; a ravelin; a turret; and an egg-shaped hallway protected by two draw-bridges, all designed to provide protection against possible enemy attack.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature using selected yeasts, with around 3 weeks on skins to provide a wine quite rich in tannins. Ageing in stainless-steel and concrete tanks.



VARIETALS

Merlot 60%, Cabernet
sauvignon 30%, Cabernet franc
10%



FOOD PAIRINGS

Serve at 16 / 18°C with meats
in sauce, risottos, cheese
platters



TASTING

The king of grape varieties in the Blaye Côtes de Bordeaux AOC, the Merlot gives a deep colour and fruity notes. It produces rounded wines with great aromatic fullness and nice richness. Blended with Cabernet, this wine develops length, tannic structure and freshness.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.