



PRODUCTA VIGNOBLES

talents durables

L'ÉCLAT MINÉRAL

AOC Montravel - White - 2024



LOCATION

The vineyard of Montravel ('In monte revelationem: on the way up the revelation appears') are divided into three 3 appellations (Montravel, Côtes de Montravel, Haut-Montravel), located not far from the Dordogne. The south-facing vines on the hillsides benefit from an ideal terroir for the expression of all styles of white wine. With a soil similar to that of the Saint-Emilion plateau, rich in limestone, sand, clay gravel and boulbènes, the white wines of the Montravel appellation are distinguished by their distinctive minerality and intense aromas.

PRESENTATION

In the land of Montaigne (a French Renaissance philosopher and writer), the vines of Montravel draw the minerality of this wine from this asteriated limestone terroir. The south-facing slopes provide the ripeness required to produce a lovely, round, aromatic wine.

WINEMAKING & AGEING

Grapes are harvested early in the morning to avoid excessive heat. Rapid destemming and crushing of the grapes. The bunches of grapes are pressed as early as possible to prevent the grape skins from colouring the juice, leaving them to macerate for just a few hours on the skins (maceration allows the aromas to be extracted). The must obtained in this way must be clarified before fermentation. Alcoholic fermentation continues until the sugars have been used up to produce a dry wine. It takes place at a controlled temperature in the presence of yeasts selected according to the desired profile. Aged on fine lees. Fining and filtration before packaging.



VARIETALS

Sauvignon gris 42%, Sémillon 33%, Sauvignon blanc 25%



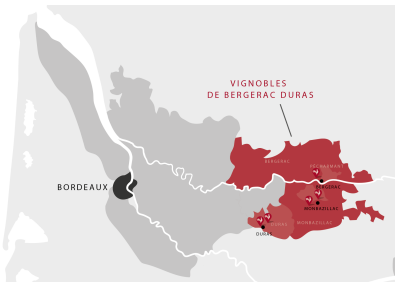
FOOD PAIRINGS

Serve chilled as an aperitif or with grilled shellfish, summer salads or grilled meats.



TASTING

This Montravel white has the freshness and minerality specific to its terroir. The color is a bright pale yellow. On the nose, it offers aromas of citrus fruits and white flowers. On the palate, the attack is lively and mineral, evolving towards a round finish with very fine aromas with a floral character of linden.



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