

# CHÂTEAU SAINT-AUBIN LA COSTE

AOC Bergerac - Red

## 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 Rouge appellation enjoys a particularly favourable climate. This yields enjoyable wines, both elegant and authentic, and the diversity in the vineyards brings variety and richness. This appellation is used for red wines which are lighter than the Côtes de Bergerac reds. Made from a blend of the traditional grape varieties, these wines are supple, elegant and fruity.

## PRESENTATION

This Château, ideally situated on the slopes of the Dordogne valley, offers a pleasure, elegant and authentic wine.

## WINEMAKING & AGEING

Destemming and crushing of the grapes. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation (controlled temperature, selected yeasts) and maceration of the skins for around 3 weeks to obtain a rounded wine with good structure. 20% of the blend is aged in oak to add complexity to the wine's aromas without excessive oakiness.



### VARIETALS

Merlot Cabernet 65%, sauvignon 20%, Cabernet franc 15%



### FOOD PAIRINGS

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



### TASTING

Attractive intense red colour. Expressive nose with notes of ripe fruit, boiled sweets, vanilla. Round on the palate with good density. A seductive rounded wine, with a guite modern profile.



CHATEAU

SAINT AUBIN LA COSTE

BERGERA





Producta Vignobles - 13, avenue de la Résistance, 33310 Lormont Tel. +33 5 57 81 18 18 - contact@producta.com - producta.com

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