



CHÂTEAU SAINT-CHRISTOPHE

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.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature using selected yeasts, with 2 to 3 weeks on skins to provide a round and supple wine. Ageing in stainless-steel and concrete tanks.



VARIETALS

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



FOOD PAIRINGS

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



TASTING

Pure red colour of medium depth. Strong and fruity on the nose, with lightly spiced notes. Good volume on the palate, pleasantly fruity.













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