



DUC DE PERTIGNAC

AOC Bordeaux - Rosé - 2024



Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The Bordeaux rosé appellation wines are made using a short skin contact of just a few hours; the juice, free of tannins, is then vinified like a white wine. Bordeaux rosés are supple with fruity aromas, fresh, elegant and long on the palate.

PRESENTATION

The library of the Académie Françaises was confiscated by the state in 1803, after the Revolution. The collection of documents was entrusted to the city of Bordeaux, which saw the creation of its first municipal library, the Bibliothèque Mably which features on the label of our Duc de Pertignac wines. Available in Bordeaux red, rosé and white.

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 Merlot 30%, Cabernet franc 10%



FOOD PAIRINGS

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



TASTING

Clean pale pink colour. Expressive nose of fresh fruit. Lively on the palate with fat, full and aromatic. A fruity, elegant, well-balanced wine carried by its good freshness.



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