



PRODUCTA VIGNOBLES

talents durables

ROC DU BEL AIR

AOC Bordeaux supérieur - Red



LOCATION

This region consists of limestone plateaux at around 100m above sea level, hence its name "Bordeaux's high country". Wines of the Bordeaux Supérieur appellation are produced the vineyard zone of the Gironde. The wines must conform to rigorous quality criteria and are made from grapes from selected vineyard parcels and older vines. The red Bordeaux Supérieur is characterised by great aromatic complexity combining ripe fruits, floral aromas, spice and often a hint of oak.

PRESENTATION

Roc is commonly used as the name for villages built on stone foundations. The name "roc" gives an impression of solidity, balance and heritage. The wines of Bordeaux are firmly based on French and Bordeaux tradition, wines made with the know-how of cultural heritage, viticulture and symbolic architecture.

WINEMAKING & AGEING

Cold soaking before fermentation (4 to 15°C for several days) for the ripest grapes, to obtain more intense fruity notes. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation (controlled temperature, 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 65%, Cabernet sauvignon 20%, Cabernet franc 15%



FOOD PAIRINGS

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



TASTING

Vivid red colour of good intensity. Clean, fruity nose. Fruity and round on the palate, with good structure. Traditional.



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