



PRODUCTA VIGNOBLES
talents durables

VENDANGES DE SIDONIE

AOP Saussignac - Sweet white



LOCATION

Hand-picked by successive sorting to select the bunches or parts of bunches that have reached the desired level of ripeness or noble rot. De-stemming of the harvest, followed by pneumatic pressing and settling. Thermal regulation of fermentation. Ageing in oak barrels.

PRESENTATION

Saussignac is a wine appellation in South-West France, in the Bergerac wine region. Its vineyards are located on a clay-limestone terroir and benefit from a temperate oceanic climate. Facing north on a slope, the vines benefit from their proximity to the river, which favours the formation of fog. It is this humidity that contributes to the development of Botrytis Cinerea, the indispensable "noble rot" that gives the Saussignac all its richness.



VARIETALS

Sémillon 95%, Sauvignon 5%



FOOD PAIRINGS

To be served at 8/10°C as an aperitif with foie gras and goes with blue-veined cheeses or a chocolate dessert.



TASTING

Pale yellow, brilliant colour. Expressive citrus nose. The supple on the palate, with notes of pear and apricot.



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