



ESPRIT DE PUISSEGUIN

AOC Puisseguin-Saint-Emilion - Red

LOCATION

The Puisseguin Saint-Emilion appellation is reserved for still dry red wines. The vineyard is located to the north-east of Bordeaux, 10km from Saint-Emilion in the Libourne region. The rugged landscape consists of a mosaic of vineyard parcels planted on the slopes and the plateau. The vine has probably been cultivated in this region since Gallo-Roman times. The wines are full-bodied, delicious and with powerful tannins.

PRESENTATION

We wanted to create a wine that reflects the spirit (Esprit in French) of Puissequin vineyard. A wine that expresses the authenticity of the Saint-Emilion region and its terroir. With Esprit de Puisseguin, we highlight the tradition and expertise of passionate winegrowers that contribute to the appellation's renown.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This step takes about 2 to 3 weeks to obtain a supple, round wine. Malolactic fermentation, then ageing in stainless-steel and concrete tanks.



VARIETALS

Merlot 70%, Cabernet franc 20%, Cabernet sauvignon 10%



FOOD PAIRINGS

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



TASTING

On the nose, a wine with a fruity aromatic structure, with notes of blackcurrant, blackberry and fresh fruit. On the palate the wine is an exact reflection of the nose, fleshy, light and fruity.



ESPRIT de DUISSEGUIN

DUISSEGUIN SAINT-EMILION









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