



PRODUCTA VIGNOBLES

talents durables

CHÂTEAU MONPLAISIR

AOC Bergerac - White - 2023



LOCATION

In the south of the Dordogne department, Bergerac is ideally situated on the slopes of the Dordogne valley, sheltered from the influence of the ocean, the dry Bergerac AOC enjoys a particularly favourable climate. The result is elegant, authentic wines that are a pleasure to drink, and the diversity of the landscape gives them variety and richness. AOC Bergerac sec wines are a blend of Sémillon, Sauvignon, Muscadelle, Ondenc and Chenin Blanc. These wines have a clear, brilliant colour and a subtle, floral nose.

PRESENTATION

The estate belongs to Bénédicte Bosselut, a winegrower who runs a 20-hectare vineyard with her husband. This land, rich in history, belonged to Bénédicte's maternal grandmother, who brought in her harvest when her husband was away at war in 1939.

WINEMAKING & AGEING

Grapes are harvested early in the morning to avoid excessive heat. Rapid destemming and crushing of the grapes. The bunches of grapes are pressed as early as possible to prevent the grape skins from colouring the juice, leaving them to macerate for just a few hours on the skins (maceration allows the aromas to be extracted). The must obtained in this way must be clarified before fermentation. Alcoholic fermentation continues until the sugars have been used up to produce a dry wine. It takes place at a controlled temperature in the presence of yeasts selected according to the desired profile. Aged on fine lees. Fining and filtration before packaging.



VARIETALS

Sauvignon 100%



TASTING

This Bergerac Blanc has a pale yellow colour with green highlights and floral aromas. Elegant, with notes of exotic fruit and citrus, it should be drunk young.

REVIEWS AND AWARDS



2024

Or

Concours de Bordeaux Or



Producta Vignobles - 13, avenue de la Résistance, 33310 Lormont
Tel. +33 5 57 81 18 18 - contact@producta.com - producta.com

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