



DUC DE CASTELLAC

AOC Côtes de Bergerac - Sweet white - 2021

LOCATION

The Bergerac vineyard is crossed from east to west by the Dordogne river and irrigated by its many tributaries. The sweetness of Côtes de Bergerac wine comes from its vineyards planted on sunny plateaux on both banks of the Dordogne. The grapes are picked by hand, when over-ripe, and then sorted to select only the finest berries before vinification. Côtes de Bergerac Moelleux wines are round, subtle and fresh on the palate. They can be enjoyed young but will improve with ageing.

PRESENTATION

Duc de Castellac is an easy-drinking wine for sharing, a modern range of very lightly oaked fruit-driven wines. The château on the label is the Maison de Peyrarède, a Bergerac mansion which belonged to a rich business family. Louis XIII once spent a night there. Widely appreciated through Europe, the wines of Bergerac go hand in hand with the humanism of Montaigne and his fellow essayist La Boétie. Later they were to inspire Cyrano with his verve and gallantry. Available in Bergerac red, rosé, dry white, CBM and Montbazillac... and now the range has been extended to include Médoc and Lussac Saint-Fmilion.

WINEMAKING & AGEING

Grapes picked when over-ripe. Destemming and crushing of the grapes. Pressing of the grapes then alcoholic fermentation at controlled temperature in the presence of yeasts selected according to the required profile, until the level of remaining sugar is around 40 to 45 g/l. Arrested fermentation. Ageing on fine lees.



VARIETALS

Sémillon 90%, Sauvignon 10%



FOOD PAIRINGS

Serve at between 10 and 12°C as an aperitif or with dessert.



TASTING

Pale straw colour with green reflections. Fresh fruit on the nose (peach, pear). Sweet on the palate carried by a good acidity that gives freshness to this indulgent wine.



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CÔTES DE BERGERAC

MOELLEU)









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