



PRODUCTA VIGNOBLES
talents durables

100% TERROIR SAUVIGNON

IGP BLANC DU PERIGORD



THE VINEYARD

The Dordogne, the river that crosses the region and shares its name, allowed vineyards planted by the Romans and developed by monks in the Middle Ages to spread out. Ideally situated on the slopes of the Dordogne valley, sheltered from the influence of the ocean, the vineyards benefit from a particularly favourable climate giving rise to pleasurable, elegant and authentic wines, given variety and richness by the diversity of the landscapes.

HISTORY

Périgord is the cradle of humanity, its terroir a source of inspiration to the men who created the masterpieces of parietal art in the heart of the Lascaux caves. The vineyards, ideally located on the slopes of the Dordogne valley, give rise to pleasurable, elegant wines. The range of grape varieties offers a large palette of tastes.

WINEMAKING AND AGEING

Mechanical harvesting. Rapid destemming and crushing of the grapes. Skin contact for part of the crop followed by pressing. Cold settling of the must. Alcoholic fermentation at controlled temperature until the sugar is used up, to provide a dry wine, in the presence of yeasts selected according to the required profile. Ageing on fine lees.



GRAPE VARIETIES
100% Sauvignon



FOOD PAIRINGS

Serve at between 10 and 12°C as an aperitif or to accompany asparagus, a Périgord salad, fish or soft cheeses.



TASTING

Pale yellow colour with green reflections. On the nose, the Sauvignon develops aromas of box wood and citrus fruit. Delicious on the palate, aromatic, carried by a lively and persistent finish.



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