



PRODUCTA VIGNOBLES
talents durables

ROC DU BEL AIR

BORDEAUX DRY WHITE



THE VINEYARD

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. Wines of the Bordeaux Sec appellation combine the fruit of the Sauvignon with the roundness of Sémillon in a well-balanced blend. A regional appellation covering the entire vineyard zone of the Gironde department.

HISTORY

Roc is commonly used as the name for villages built on stone foundations. The name "roc" gives an impression of solidity, balance and heritage. The wines of Bordeaux are firmly based on French and Bordeaux tradition, wines made with the know-how of cultural heritage, viticulture and symbolic architecture.

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 fish or soft cheeses.



TASTING

Pale yellow colour with green reflections. Sauvignon on the nose with citrus and floral notes. Lively and aromatic on the palate, slightly sappy (fat). Long finish. Good balance for this elegant wine, dominated by fresh fruit and a mineral note.



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