



PRODUCTA VIGNOBLES  
*talents durables*

# MISS PEARL

IGP ROSE 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

As for Miss Pearl, an IGP rosé, it targets women aged 18 to 39. Representing 70% of survey respondents\* who consume and buy wine, they also appreciate it as an aperitif, fresh and light. The modern floral packaging reflects one of the latest design trends. As for serving suggestions, Miss Pearl can be enjoyed with tonic water, which will blend perfectly with the exotic profile.

## WINEMAKING AND AGEING

Grapes picked early in the morning to avoid strong heat. Rapid destemming and crushing of the grapes. Short maceration of a few hours. Pressing of the bunches. The must is then clarified by settling before the alcoholic fermentation. This proceeds until all the sugar is used up, to give a dry wine. It takes place at controlled temperature in the presence of yeasts selected according to the style required. Ageing on fine lees.



### GRAPE VARIETIES



### FOOD PAIRINGS

To be enjoyed in its youth at between 8 and 10°C as an aperitif or to accompany summer salads and grills.



### TASTING

Pretty raspberry pink colour. Expressive on the nose, with notes of red fruit and boiled sweets. Crunchy on the palate, with a tart finish giving it a pleasant freshness. An easy-drinking wine.



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