



PRODUCTA VIGNOBLES
talents durables

DUC DE CASTELLAC BIO

BERGERAC RED



THE VINEYARD

The Bergerac appellation is situated in the south of the Dordogne region. Ideally located on the hillsides of the Dordogne valley, sheltered from the maritime influence, the Bergerac Rouge appellation enjoys a particularly favourable climate. This yields enjoyable wines, both elegant and authentic, and the diversity in the vineyards brings variety and richness. This appellation is used for red wines which are lighter than the Côtes de Bergerac reds. Made from a blend of the traditional grape varieties, these wines are supple, elegant and fruity.

WINEMAKING AND AGEING

This wine is made from grapes meeting the requirements of the organic regulations. The sulphur level is limited and additives used are on the list of authorised oenological products.



GRAPE VARIETIES

60% Merlot, 30% Cabernet sauvignon, 20% Cabernet franc



FOOD PAIRINGS

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



TASTING

Made with respect for the environment within the framework of the organic wine regulations, this wine has a fine red colour of good intensity. Fresh fruits on the nose. Good volume on the palate, pleasantly fruity. Well-balanced.



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