



PRODUCTA VIGNOBLES  
*talents durables*

# MONSIEUR CYRANO BIO

BERGERAC DRY WHITE



## 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 Sec appellation enjoys a particularly favourable climate. This yields enjoyable wines, both elegant and authentic, and the diversity in the vineyards brings variety and richness. Bergerac Sec appellation wines are made from a blend of Sémillon, Sauvignon, Muscadelle, Ondenc and Chenin Blanc.

## HISTORY

Edmond Rostand is the creator of the famous play by Cyrano de Bergerac inspired by the real character, Savinien Cyrano de Bergerac (1619-1655). It is thanks to his creativity and panache that Cyrano de Bergerac becomes a true icon in French literature and a symbol of the South West of France. For the people of Bergerac, Monsieur de Cyrano is an emblematic character, with a strong personality who evokes art and culture, like the winegrowers who produce this organic, modern and aromatic cuvée.

## WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This step takes about 2 to 3 weeks to obtain a supple, round wine. Malolactic fermentation, then ageing in stainless-steel and concrete tanks. 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

Sauvignon, Semillon



### FOOD PAIRINGS

Serve as an aperitif or to accompany fish, shellfish or soft cheeses.



### TASTING

Pale straw colour with green reflections. Expressive and elegant on the nose with citrus notes. Aromatic palate carried by a good freshness. Full and well balanced. Persistent finish.



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