



PRODUCTA VIGNOBLES
talents durables

GAMAGE

BORDEAUX RED



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. The tide, which flows up both of the region's rivers, brings very specific characteristics to the wines. With its huge size, Bordeaux reds offer an infinite palette of flavours and combine their qualities in myriad different ways.

HISTORY

For centuries the Entre-Deux-Mers region of Bordeaux has been frequented by pilgrims on the Way of Saint-James. Here they have chanced upon medieval fortified towns, small villages and rivers. Among these is the river Gamage; for practical reasons (the arrival of inhabitants along the river), economic reasons (water mills) and religious reasons, this river has played an important role in the development of the Entre-Deux-Mers

WINEMAKING AND AGEING

Destemming and crushing of the grapes. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation (controlled temperature, selected yeasts) and maceration of the skins for around 3 weeks to obtain a rounded wine with good structure. Part of the blend is aged in oak to add complexity to the wine's aromas without excessive oakiness.



GRAPE VARIETIES

65% Merlot, 25% Cabernet sauvignon, 10% Cabernet franc



FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.



TASTING

Intense, dark red colour. Ripe, fresh fruit on the nose, subtly oaked with vanilla and toasty notes. Full and round on the palate, with a fruit-driven balance, lightly oaked. An authentic Bordeaux.



PRODUCTA VIGNOBLES
talents durables

13, avenue de la Résistance
33310 Lormont Cedex

Tél : +33 5 57 81 18 18
Fax : +33 5 56 81 22 12

producta@producta.com
www.producta.com