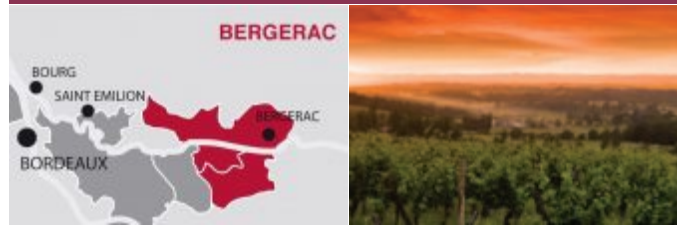




PRODUCTA VIGNOBLES  
*talents durables*

# NOBLESSE

## PECHARMANT



### THE VINEYARD

The word "pech" means hill in the local dialect. The incomparable taste of Pécharmant comes from the specific soil type, with sand and Périgord gravel underlying the layer of ferruginous clay called "Tran". Dating back to the 11th century, this is the oldest vineyard region of Bergerac. Recognized as the best wine of the Dordogne, and classed as an AOC since 1936, production totals 15000 hectolitres of red wine from the towns of Bergerac, Cressse and Lembras. Pécharmant is a wine for ageing, with a powerful charm and great aromatic intensity.

### WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. It takes around 3 weeks to obtain a rounded wine with good structure. Malolactic fermentation. Part of the blend is aged in oak to add complexity to the wine's aromas without excessive oakiness.



#### GRAPE VARIETIES

60% Merlot, 30% Cabernet sauvignon, 10% Cabernet franc



#### FOOD PAIRINGS

Pécharmant is naturally intended to be aged for at least 3 years. It can be enjoyed with roast meat enlivened by pan-fried ceps.



#### TASTING

Top of the range in the Bergerac vineyard, Pécharmant has a deep garnet colour. The nose is marked by aromas of ripe red fruit (raspberry and red currant), vanilla and undergrowth. The clean attack is followed by a powerful, deep and dense palate. Notes of liquorice can be found on the finish.



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