



PRODUCTA VIGNOBLES
talents durables

CHATEAU LES BORDES

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.

WINEMAKING AND AGEING

Mechanical harvesting. Rapid destemming and crushing of the grapes. Skin contact for part of the crop followed by pressing. Cold settling of the must. Alcoholic fermentation at controlled temperature until the sugar is used up, to provide a dry wine, in the presence of yeasts selected according to the required profile. Ageing on fine lees.



GRAPE VARIETIES

90% Sauvignon, 10% Sémillon



FOOD PAIRINGS

Serve at between 10 and 12°C as an aperitif or to accompany fish or soft cheeses.



TASTING

Pale straw colour with green reflections. Sauvignon on the nose with notes of box wood and citrus (fresh fruit and vegetal thiols). Lively, aromatic palate, full and well balanced. Persistent finish.



AWARDS AND MEDALS

Millésime 2017 : Medal Silver, LYON 2018
Millésime 2015 : Medal Silver, LYON 2016

