



PRODUCTA VIGNOBLES
talents durables

LE COURREAU

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

Cold soaking before fermentation (4 to 15°C for several days) for the ripest grapes, to obtain more intense fruity notes. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation (controlled temperature, selected yeasts) with 2 to 3 weeks on skins to provide a round and supple wine. Ageing in stainless-steel and concrete tanks.



GRAPE VARIETIES

70% Merlot, 25% Cabernet sauvignon, 5% Cabernet franc



FOOD PAIRINGS

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



TASTING

Good intensity of colour. Ripe fruit and slight boiled-sweet character on the nose. Round and fruity on the palate. A well-balanced, easy-to-drink wine.



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