



PRODUCTA VIGNOBLES
talents durables

DUC DE CASTELLAC

BERGERAC ROSE



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 Rosé appellation enjoys a particularly favourable climate. This yields enjoyable wines, both elegant and authentic, and the diversity in the vineyards brings variety and richness. The production of rosé wines is quite recent: made using a short period of skin contact, with a blend of Merlot, Cabernet Franc and Cabernet Sauvignon, they are well-structured, refreshing wines.

HISTORY

Duc de Castellac is an easy-drinking wine for sharing, a modern range of very lightly oaked fruit-driven wines. The chateau on the label is the Maison de Peyrarède, a Bergerac mansion which belonged to a rich business family. Louis XIII once spent a night there. Widely appreciated through Europe, the wines of Bergerac go hand in hand with the humanism of Montaigne and his fellow essayist La Boétie. Later they were to inspire Cyrano with his verve and gallantry. Available in Bergerac red, rosé, dry white, CBM and Montbazillac... and now the range has been extended to include Médoc and Lussac Saint-Emilion.

WINEMAKING AND AGEING

The grapes are harvested early in the morning to avoid strong heat. Rapid destemming and crushing of the grapes. Short skin contact of a few hours. Pressing of the grapes. The must obtained is cold settled before the alcoholic fermentation. This continues until all the sugar is used up, to provide a dry wine. It takes place with temperature control in the presence of yeasts selected according to the required profile. Ageing on fine lees.



GRAPE VARIETIES

50% Cabernet sauvignon, 20% Cabernet franc, 30% Merlot



FOOD PAIRINGS

Serve at between 10 and 12°C with skewers, grilled meats or seasonal salads.



TASTING

Raspberry red colour. Expressive nose of fresh fruit. Lively on the palate with fat, full and aromatic. A fruity, elegant, well-balanced wine with good freshness.



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