



PRODUCTA VIGNOBLES  
*talents durables*

# LES VIGNES D'OR

COTES DE BERGERAC SWEET



## THE VINEYARD

The Bergerac vineyard is crossed from east to west by the Dordogne river and irrigated by its many tributaries. The sweetness of Côtes de Bergerac wine comes from its vineyards planted on sunny plateaux on both banks of the Dordogne. The grapes are picked by hand, when over-ripe, and then sorted to select only the finest berries before vinification. Côtes de Bergerac Moelleux wines are round, subtle and fresh on the palate. They can be enjoyed young but will improve with ageing.

## WINEMAKING AND AGEING

Grapes picked when over-ripe. Destemming and crushing of the grapes. Pressing of the grapes then alcoholic fermentation at controlled temperature in the presence of yeasts selected according to the required profile, until the level of remaining sugar is around 40 to 45 g/l. Arrested fermentation. Ageing on fine lees.



### GRAPE VARIETIES

10% Sauvignon, 90% Sémillon



### FOOD PAIRINGS

Serve at between 10 and 12°C as an aperitif or with dessert.



### TASTING

Pale straw colour with green reflections. Fresh fruit on the nose (peach, pear). Sweet on the palate carried by a good acidity that gives freshness to this indulgent wine.



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