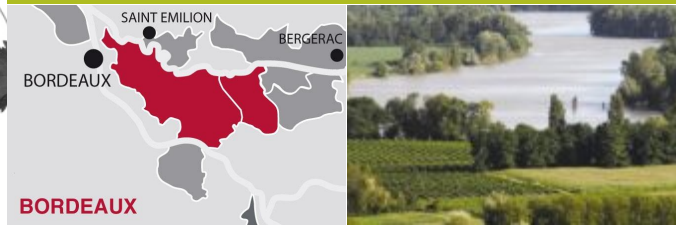




PRODUCTA VIGNOBLES
talents durables

BELLE FRANCE

BORDEAUX DRY WHITE



THE VINEYARD

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. Wines of the Bordeaux Sec appellation combine the fruit of the Sauvignon with the roundness of Sémillon in a well-balanced blend. A regional appellation covering the entire vineyard zone of the Gironde department.

HISTORY

It was as early as the 1st century BC that the Romans gave the name of Aquitaine to this region, anchored between the Atlantic coast and the northern slopes of the Pyrenees, sheltered by the ancient volcanoes of the Massif Central. An inland region, the Dordogne department is one of the largest in France. Of rare diversity, its large valleys, its havens, its uncountable watercourses and forests thus welcomed Homo sapiens and made Périgord the cradle of civilisation.

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
100% Sauvignon



FOOD PAIRINGS

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



TASTING

Pale yellow colour with green reflections. Sauvignon on the nose with citrus and floral notes. Lively and aromatic on the palate, slightly sappy (fat). Long finish. Good balance for this elegant wine, dominated by fresh fruit and a mineral note.



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