



PRODUCTA VIGNOBLES
talents durables

FRUITS DES VIGNES MERLOT

IGP ROUGE DU PERIGORD



THE VINEYARD

The Dordogne, the river that crosses the region and shares its name, allowed vineyards planted by the Romans and developed by monks in the Middle Ages to spread out. Ideally situated on the slopes of the Dordogne valley, sheltered from the influence of the ocean, the vineyards benefit from a particularly favourable climate giving rise to pleasurable, elegant and authentic wines, given variety and richness by the diversity of the landscapes.

WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature using selected yeasts, with around 2 weeks on skins to provide a supple wine. Ageing in stainless-steel and concrete tanks. Slight sweetening before bottling to add roundness and indulgence.



GRAPE VARIETIES
100% Merlot



FOOD PAIRINGS

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



TASTING

Merlot, the major grape variety in the region, gives a lively red colour of good intensity. It brings fruit and roundness. There are aromas of fresh red fruit (red currant, raspberry, red cherry). The tannins are supple. A pleasure-giving wine, both round and indulgent.



AWARDS AND MEDALS

Millésime 2016 : Medal Gold, LYON 2017



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