



PRODUCTA VIGNOBLES  
*talents durables*

# DUC DE CASTELLAC

MONBAZILLAC



## THE VINEYARD

Monbazillac is one of the most famous dessert wines of France, known since the 14th century. The Dutch discovered it as early as the 17th century when many Huguenots fled to Holland after the revocation of the Edict of Nantes in 1685. The vineyards, spread out over the southern slopes of the Dordogne valley, enjoy a temperate climate, favourable to the development of the noble rot caused by *Botrytis cinerea*, crucial to the production of the best dessert wines.

## HISTORY

Duc de Castellac is an easy-drinking wine for sharing, a modern range of very lightly oaked fruit-driven wines. The château 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

Hand picking with successive passes to select bunches or parts of bunches that are sufficiently ripe or affected by noble rot. The grapes are transported to the fermentation tanks by conveyor belt to preserve the fragile berries. Light pressing of the grapes, cold settling, then fermentation in tank. Arrested fermentation by filtration and adding sulphite. Aged in tank for several months.



### GRAPE VARIETIES

85% Semillon, 10% Sauvignon,  
5% Muscadelle



### FOOD PAIRINGS

Serve at 8/10°C as an aperitif with foie gras. Goes well with blue cheese, less sweet desserts, fresh fruit (strawberry, melon).



### TASTING

Brilliant golden yellow colour. Peach and acacia on the nose. Indulgent and fruity on the palate, with a fresh note that harmoniously balances the wine.



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