



PRODUCTA VIGNOBLES  
*talents durables*

# LES CHARMES DE NAYAT

PUISSEGUIN - SAINT-EMILION



## THE VINEYARD

The Puisseguin Saint-Emilion appellation is reserved for still dry red wines. The vineyard is located to the north-east of Bordeaux, 10km from Saint-Emilion in the Libourne region. The rugged landscape consists of a mosaic of vineyard parcels planted on the slopes and the plateau. The vine has probably been cultivated in this region since Gallo-Roman times. The wines are full-bodied, delicious and with powerful tannins.

## WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This step takes about 2 to 3 weeks to obtain a supple, round wine. Malolactic fermentation, then ageing in stainless-steel and concrete tanks.



### GRAPE VARIETIES

70% Merlot, 20% Cabernet sauvignon, 10% Cabernet franc



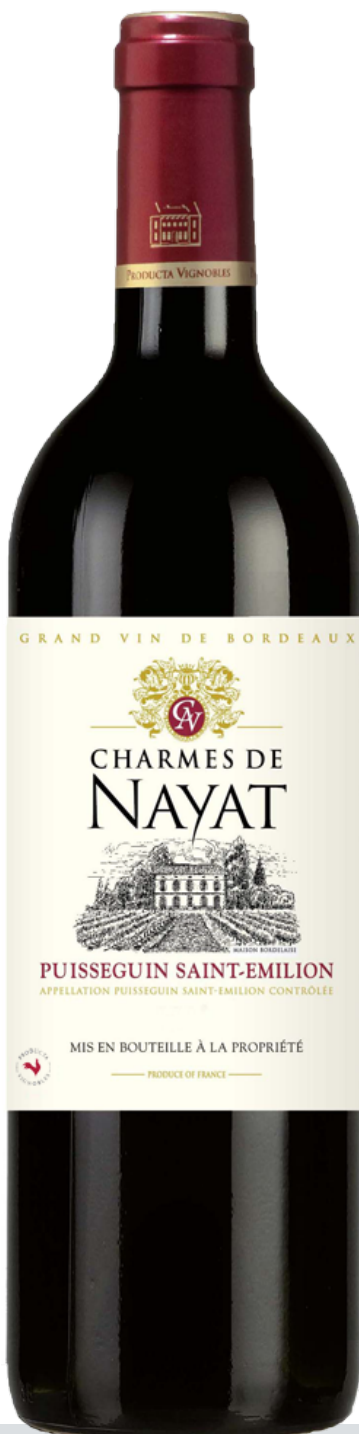
### FOOD PAIRINGS

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



### TASTING

On the nose, a wine with a fruity aromatic structure, with notes of blackcurrant, blackberry and fresh fruit. On the palate the wine is an exact reflection of the nose, fleshy, light and fruity.



PRODUCTA VIGNOBLES  
*talents durables*

13, avenue de la Résistance  
33310 Lormont Cedex

Tél : +33 5 57 81 18 18  
Fax : +33 5 56 81 22 12

producta@producta.com  
www.producta.com