



Bergerac AOC Red 'Naturel des Miaudoux'



Certified organic wine, FR-BIO-01.



The vineyard:

Size: 8 hectares
Vine age: about 30 years
Grape varieties: Merlot, Cabernet Franc

The soil:

The vines are planted in poor, boulbène soils, which limit the vigour of the vines and give the wine more body.

Wine making:

Mechanised harvesting. Fermented in vats and pumped over twice a day. Manually punched down. Maceration lasts 2 to 3 weeks in the vats. Then the wine is matured in the vats to retain all its freshness and youth.

ABV: 12°

Tasting notes:

Appearance: Deep, garnet red
Bouquet: Refined aromas, a harmony of very ripe red fruits: blackcurrant, prunes.
Taste: Well-rounded, an expression of red fruits. Tannins are present but are silky and melt in the mouth.

Serving temperature and food pairings:

Serve between 16°C and 18°C

Serving suggestions: This wine is the perfect accompaniment to any meal.

When to drink:

After opening, this wine will retain all its taste qualities for 6 weeks.

