

# BIOVIDIS

Le spécialiste du vin bio



## Côtes de Castillon AOC 'Château de Prade'



Certified organic wine, FR-BIO-01.



### The vineyard:

Bernard Fournier, a winemaker in Belves-de-Castillon, has been making organic wine since 1970! He is one of the pioneers of organic farming in the Gironde.

The domain's 18 hectares are ideally on south and south-east facing slopes.

### Wine making:

After manual harvesting and complete de-stemming, the grapes macerate for 3 weeks before being drawn off. The wine is then fermented in concrete vats for around 8 months before being barrelled in French oak for a short time.

ABV: 13°

### Tasting notes:

Appearance: Deep red

Bouquet: The dominant grape, Merlot, reveals good fruit, with a concentration of aromas.

Taste: A balanced, well-rounded and pleasant wine. The elegance of a refined vinification reveals notes of red fruit.

### Serving temperature and food pairings:

Serve at 17°C, this wine will benefit from being aerated in a carafe.

Serving suggestions: Red meats in sauce.

### When to drink:

Ready to drink now or can be kept for 3 years.

