

PRODUCT INFORMATION

LE VIN SELON DAVID FOURTOUT

AOP BERGERAC SEC 2016

GRAPE VARIETIES

55% Muscadelle

45% Sauvignon Blanc

TERROIRS

A blend of 4 different terroirs: Dandy clay with loam on sandstone from the Fronsac region which gives powerful aromatics. Clay limestone on limestone bedrock for a rich palate. Iron-rich, sandy loam on the plateau for structure. Laomy clay with gravel on slopes of limestone from the Castillon region for length and acidity.

HARVESTING

Hand-picked in September and October.

VINIFICATION

The grapes are pressed whole and not crushed, just as for a sweet wine. The must is left to settle before being put in new French oak barrels where the fermentation takes place. Mostly from Burgundy, they are made from 120 year-old oak trees with fine grain from the Tronçais.

AGEING

12 to 14 months. The lees are stirred by rolling the barrels. One of them has a glass bottom which helps us monitor the sedimentation of the lees. So we roll the barrels a half turn when atmospheric pressure and weather conditions are right, and the lees settle slowly bringing aromas and body to the wine.

TASTING NOTES

This wine figures among the great white wines of France. Rich, spicy, with mineral and fruit notes on the nose, a whiff of smoke and lightly toasted too. The palate is generous in aromas and flavor, with good body, minerality, well-balanced and exceptionally long. It is also elegantly packaged.

CELLARING POTENTIAL

Will develop over 10 years and more.

FOOD PAIRINGS

Serve with fish with white sauce.

PRODUCT SAMPLE IN ITS COMMERCIAL PRESENTATION



PACKAGING

Bottle type: Bourguignonne Sommeliere bottle

Bottle material: glass

Volume content: 750 ml

Colour: smoke

Size: H 29.5 mm x L 70 mm

Stopper material: superior quality natural

Stopper size: 54mm

Capsule material: etain

Capsule size: 50 mm x 29.5 mm

Capsule colour: white