

PRODUCT INFORMATION

LE VIN SELON DAVID FOURTOUT

AOP COTES DE BERGERAC ROUGE 2015

GRAPE VARIETIES

40% Cabernet Sauvignon

35% Merlot

25% Cabernet Franc

TERROIRS

Clay limestone with surface loam. Bedrock of hard limestone of lake origin with flint which plays a major role in water supply. This wine comes from a selected of our best vineyards.

HARVESTING

Hand-picked in October.

VINIFICATION

Manual sorting table followed by destemming and crushing. Vinified in new open oak barrels in a temperature-controlled cellar. Manual punching down during fermentation followed by 2 to 3 weeks of maceration with skins. Malolactic fermentation in new oak barrels.

AGEING

18 to 24 months in new oak barrels. Bottled using in a Burgundy-style bottle with top quality cork to match the quality of the wine.

TASTING NOTES

Fine, aromatic and classy, this wine demonstrates its pedigree. Bottled in a Burgundy-style bottle with top quality cork to match the quality of the wine.

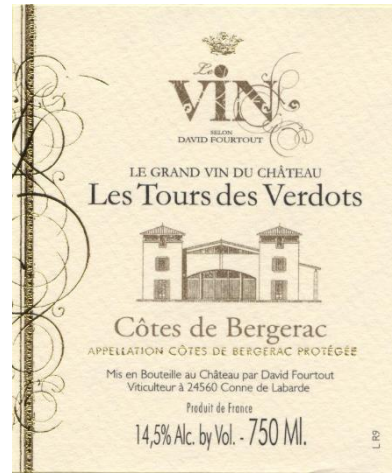
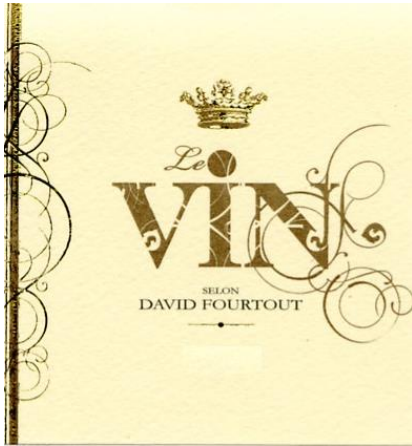
CELLARING POTENTIAL

15 years and more.

FOOD PAIRINGS

With red meats, game dishes and cheeses.

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