



## Bergerac AOC Red 'Fée de la Nature'



Certified organic wine, FR BIO-01.



### The vineyard:

Size: 8 hectares

Vine age: about 30 years

Grape varieties: 75% Merlot, 15% Cabernet Franc, 10% Cabernet Sauvignon

### The soil:

The vines are planted in poor, bouldèren 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 colour

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:

This wine can be kept for 5 years.

