

# ARTS PREMIERS

## BERGERAC

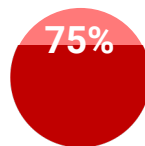


With "Arts Premiers", we are highlighting the wonderful land of the Périgord. The Dordogne department is a country rich in history and art of living. Appreciated by all like Proust's madeleine, this territory conveys formidable values to French and international consumers.

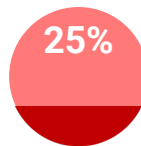
The name "Arts Premiers" is a reference to the oldest relics of artistic creations found in the caves of the region. In these lands, the first men left traces of their passage with paintings of mammoths, bisons and other animals, more than 15,000 years old. Pioneers of cave art to whom we dedicate our range today. We have applied a "rock effect" to the label illustrations to remind us of the cave walls on which they drew.

### TASTING

A representative wine of the Bergerac area. Deep and intense garnet red color. Expressive nose of black fruits with spicy notes. The palate offers a beautiful substance with a nice sweetness in the attack, the tannins are well melted, on aromas of cherry and plum, well balanced.



MERLOT



CABERNET  
SAUVIGNON

**Winemaker :** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone slopes, along the Dordogne valley, well-drained and with good exposure.

**Viticulture & Harvest:** Committed to sustainability and the preservation of the environment, the vines are grown with respect for the terroir, the plant and the life of the soil. Grass is planted between the rows, the vines are thinned out and the leaves are removed depending on the plot and the vigor of the vine. Mechanical harvesting at optimum maturity with careful sorting of the berries.

**Winemaking:** Traditional vinification by plot, in vats with daily pumping over during the vatting process for a good extraction of tannins and color. Aged in stainless steel vats.

### CERTIFICATIONS



# ARTS PREMIERS

## BERGERAC

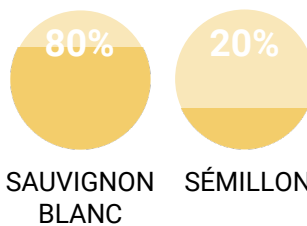


With "Arts Premiers", we are highlighting the wonderful land of the Périgord. The Dordogne department is a country rich in history and art of living. Appreciated by all like Proust's madeleine, this territory conveys formidable values to French and international consumers.

The name "Arts Premiers" is a reference to the oldest relics of artistic creations found in the caves of the region. In these lands, the first men left traces of their passage with paintings of mammoths, bisons and other animals, more than 15,000 years old. Pioneers of cave art to whom we dedicate our range today. We have applied a "rock effect" to the label illustrations to remind us of the cave walls on which they drew.

### TASTING

A brilliant pale yellow color. A floral nose which then expresses white-fleshed fruits. In the mouth, the wine is fresh, lively and fruity with a beautiful aromatic finish of lemon peel.



**Winemaker :** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone slopes, along the Dordogne valley, well-drained and with good exposure.

**Viticulture & Harvest:** The vineyards and the soil are cultivated with respect for the plant and its terroir. The winegrower favors the biodiversity of his plots of land as much as possible by maintaining many fruit trees, hedges, flowers and rare species such as wild tulips that grow between the rows of vines.

**Winemaking:** As soon as the grapes are picked, they are destemmed and then quickly pressed before being vatted. The grapes are then settled and vatted again for fermentation at a controlled temperature. Aged in stainless steel tanks.

### CERTIFICATIONS



# ARTS PREMIERS

## BERGERAC

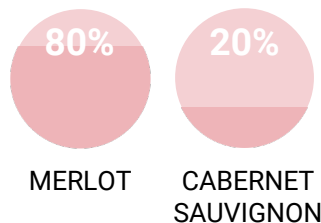


With "Arts Premiers", we are highlighting the wonderful land of the Périgord. The Dordogne department is a country rich in history and art of living. Appreciated by all like Proust's madeleine, this territory conveys formidable values to French and international consumers.

The name "Arts Premiers" is a reference to the oldest relics of artistic creations found in the caves of the region. In these lands, the first men left traces of their passage with paintings of mammoths, bisons and other animals, more than 15,000 years old. Pioneers of cave art to whom we dedicate our range today. We have applied a "rock effect" to the label illustrations to remind us of the cave walls on which they drew.

### TASTING

Pale rosé typical of the Merlot grape variety. Brilliant rose petal color. Seductive nose with light aromas of raspberry and strawberry. The palate is fresh and offers a nice balance between acidity and sweetness. Persistent aromatic finish.



**Winemaker :** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone terraces overlooking the Dordogne valley, a very cool, well-exposed terroir, allowing the soil to dry out for good ripeness and optimum health.

**Viticulture & Harvest:** The vineyards and the soil are cultivated with respect for the plant and its terroir. The winegrower favors the biodiversity of his plots of land as much as possible by maintaining many fruit trees, hedges, flowers and rare species such as wild tulips that grow between the rows of vines. Harvested at night in a cool atmosphere to preserve the fresh fruit aromas and avoid oxidation.

**Winemaking:** Once harvested, the grapes are directly pressed and fermented at low temperature, after a slight maturation on the lees, they are kept in stainless steel tanks and bottled quickly in the year following the harvest.

### CERTIFICATIONS



# ARTS PREMIERS

## PÉRIGORD



With “Arts Premiers”, we are highlighting the wonderful land of the Périgord. The Dordogne department is a country rich in history and art of living. Appreciated by all like Proust’s madeleine, this territory conveys formidable values to French and international consumers.

The name “Arts Premiers” is a reference to the oldest relics of artistic creations found in the caves of the region. In these lands, the first men left traces of their passage with paintings of mammoths, bison and other animals, more than 15,000 years old. Pioneers of cave art to whom we dedicate our range today. We have applied a “rock effect” to the label illustrations to remind us of the cave walls on which they drew.

### TASTING

Deep ruby color. An intense nose of ripe and sweet dark berries. The mouth is bold, generous and well balanced with soft tannins. The Merlot expresses itself marvelously in this medium-bodied cuvée with lovely hints of black and blueberries.

100%

MERLOT

**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone terraces on top of the Dordogne Valley.

**Viticulture & Harvest:** Committed to sustainability and the preservation of the environment, the vines are grown with respect for the terroir, the plant and the life of the soil. Grass is planted between the rows, the vines are thinned out and the leaves are removed depending on the plot and the vigor of the vine. Mechanical harvesting at optimum maturity with careful sorting of the berries.

**Winemaking:** Traditional winemaking, with temperature management in the tanks to keep the wine below 28°C. Slow extraction thanks to pump-overs to express all the fruity aromas of the wine. Stainless steel vats ageing.

### CERTIFICATIONS



# ARTS PREMIERS

## PÉRIGORD



With “Arts Premiers”, we are highlighting the wonderful land of the Périgord. The Dordogne department is a country rich in history and art of living. Appreciated by all like Proust’s madeleine, this territory conveys formidable values to French and international consumers.

The name “Arts Premiers” is a reference to the oldest relics of artistic creations found in the caves of the region. In these lands, the first men left traces of their passage with paintings of mammoths, bison and other animals, more than 15,000 years old. Pioneers of cave art to whom we dedicate our range today. We have applied a “rock effect” to the label illustrations to remind us of the cave walls on which they drew.

### TASTING

Clear and brilliant color. The wine stuns with an explosive fresh nose of exotic fruit and white peach. A generous and crisp palate, typical from the best Sauvignon with a very nicely fruity and impressive long lasting finish.

100%

SAUVIGNON  
BLANC

**Winemaker :** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone terraces on top of the Dordogne Valley, near Bergerac.

**Viticulture & Harvest:** Committed to sustainability and the preservation of the environment, the vines are grown with respect for the terroir, the plant and the life of the soil. Grass is planted between the rows, the vines are thinned out and the leaves are removed depending on the plot and the vigor of the vine. Mechanical harvesting at optimum maturity with careful sorting of the berries.

**Winemaking:** As soon as the grapes are picked, they are destemmed and then quickly pressed before being vatted. Main goal is to preserve the freshness of the Sauvignon Blanc. The grapes are then settled and vatted again for fermentation at a controlled temperature. Aged in stainless steel tanks.

### CERTIFICATIONS

