

L'AUBERGE DU PÉRIGORD

PÉRIGORD

Auberge du Périgord is a range of IGP Périgord (Protected Geographical Indication) wines crafted as a tribute to the gastronomy and sense of hospitality in the Dordogne. A confidential appellation, with an incredible terroir, that produces wines of intense pleasure and easy access. Auberge du Périgord is a range created for moments of conviviality and large tables: the wines will marry perfectly with the gourmet specialties of the South West.

TASTING

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

100%

MERLOT

Winemaker : Elodie Bonnot

TECHNICAL INFORMATION S

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: 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



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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.

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SAUVIGNON
BLANC

Winemaker: Elodie Bonnot

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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.

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PÉRIGORD BIO

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Winemaking: As soon as the grapes are picked, the juice is treated under inert gas to protect it from oxidation. During settling, we put the lees in suspension in order to extract the finest flavor. After fermentation at 14°C for two weeks, the wine is aged on its lees for two months.

CERTIFICATIONS

