

# J'EN FAIS SAERMENT

## BERGERAC



Our brand is 100% eco-designed and sustainable. We pledge:

- That this wine comes from an organic vineyard
- That these vineyards protect biodiversity and the terroirs
- That this wine allows the winegrowers to be fairly remunerated, so that they can develop their vineyards and their good practices over the years.

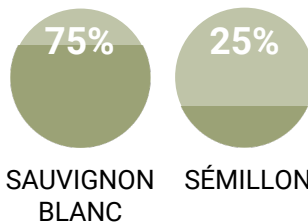
It is also the promise of entirely eco-designed products:

- Whose environmental impact we measure with a Life Cycle Analysis (LCA)
- Whose components we choose to minimize the carbon footprint of our wines: bottle, cork, cap, label, cardboard, transport.

A delicious wine of terroir, that reflects the company's commitment to our customers and consumers!

### TASTING

A brilliant pale yellow colour. A floral nose on a background of white flesh fruits. On the palate, the wine is fresh and fruity with an aromatic finale expressing citrus.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone soils on the hillsides of the Dordogne Valley. Vines are 20 to 30 years old on average.

**Viticulture & harvest:** The work of the vine and the soil is done with respect for the plant and its terroir. Winegrower promotes biodiversity of his plots as much as possible by maintaining numerous fruit trees, hedges, flowers and rare species such as wild tulips growing between the rows of vines.

**Winemaking & ageing:** Traditional winemaking with direct pressing of whole grapes. Short ageing in stainless steel tanks.

### CERTIFICATIONS



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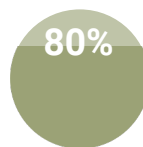
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### TASTING

Beautiful red garnet color. Expressive nose of black fruits with spicy notes. Full-bodied with a candied attack, tannins are well-matured, with cherry and plum aromas. A nice balance and a very long finish with still firm tannins.



MERLOT



CABERNET  
SAUVIGNON

**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay and limestone on the well drained hillsides of the Dordogne Valley. Average age of the vines: 25 years.

**Viticulture & harvest:** Double Guyot pruning, natural grass cover in every second row on all the plots, allowing for a diversified auxiliary fauna and limiting attacks by vine pests through natural regulation. Mechanical harvest with selection of the grapes.

**Winemaking & ageing:** Traditional Bordeaux-style winemaking process. Plot vatting, regular and gentle pumping-overs to extract the aromas and tanning. Ageing in thermoregulating vats. No oak addition.

### CERTIFICATIONS





# J'EN FAIS SAERMENT

## BORDEAUX



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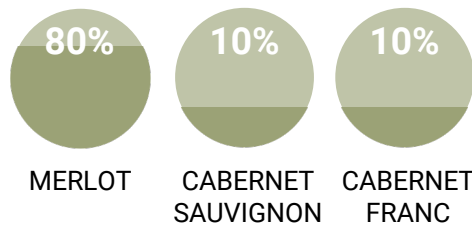
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### TASTING

Brilliant red color. The nose is open with aromas of fresh red berries such as raspberry and cherry. Round and easy to drink on the palate, it leaves a pleasant fresh and fruity final.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone soils on limestone subsoils. Well-draining terroir enabling good maturation of the grapes and limiting the mildew attacks. Average age of the vines: 20 years.

**Viticulture & Harvest:** Double Guyot pruning, natural grass cover in every second row, allowing for a diversified auxiliary fauna and limiting attacks by vine pests through natural regulation. At the end of the summer, sowing green manure (a mixture of cereals and legumes) enables the compacted soil to be restructured by the regular passage of tractors and to be nourished by the decomposition of the green manure during the year.

**Winemaking & ageing:** Traditional Bordeaux style winemaking process. Maceration for 3 to 4 weeks with gentle extraction (pushing-downs and pumping—overs). Then ageing in vats for 9 months, no oak.

### CERTIFICATIONS



# J'EN FAIS SAERMENT

## ENTRE-DEUX-MERS



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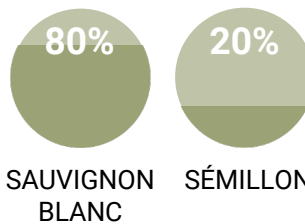
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### TASTING

Pale yellow colour with green hues. On the nose, we can smell typical fragrances from the Sauvignon Blanc on limestone terroir: fresh citrus, lemon and lime. The mouth is fresh, crisp and very aromatic, with hints of grapefruit. Long-lasting finish with a nice vivid persistence.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay and limestone plateaux of the Entre Deux Mers area (between the Garonne and the Dordogne river). Average age of the vines: 20 years.

**Viticulture & harvest:** Double Guyot pruning, natural grass cover in every second row on all the plots, allowing for a diversified auxiliary fauna and limiting attacks by vine pests through natural regulation. Night harvesting to limit oxidation. Selection of the grapes on the plot.

**Winemaking & ageing:** Traditional winemaking in stainless steel tanks with temperature control. Short ageing on lees.

### CERTIFICATIONS





# J'EN FAIS SAERMENT

## MONBAZILLAC



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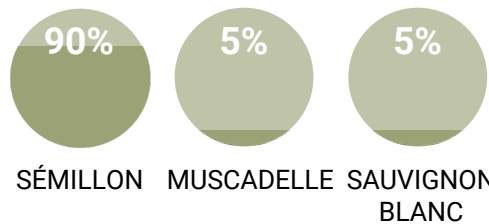
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### TASTING

The wine has a beautiful straw-yellow colour with golden tints. The nose reveals complex aromas of quince, candied fruits and acacia, leaving a pleasant impression of freshness. On the palate, a beautiful aromatic intensity with aromas of candied fruit and honey.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone soils of Monbazillac, the vineyard is planted on north-facing hills, looking over the city of Bergerac. Vines are 30 years old on average.

**Viticulture & harvest:** Double Guyot pruning, natural grass cover in every second row on all the plots, allowing for a diversified auxiliary fauna and limiting attacks by vine pests through natural regulation. Manual sorting of botrytised grapes.

**Winemaking & ageing:** The grapes harvested at over-ripeness are sorted and directly vatted. This is followed by a traditional vinification with temperature controlled. Fermentation stops by itself, once level of alcohol is reached, leaving a good amount of residual sugar. Aged in stainless steel tanks for 9 months.

### CERTIFICATIONS



# J'EN FAIS SAERMENT

## MONTAGNE SAINT-ÉMILION



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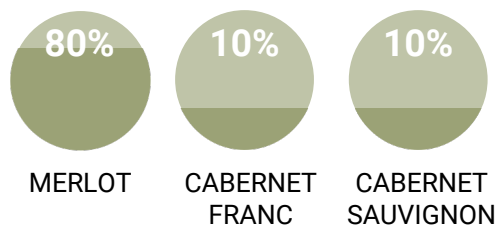
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### TASTING

Deep dark garnet colour. The nose is powerful, with strong notes of red fruits. The palate is full bodied and powerful with a nice tannic structure that allows the wine to be drunk in its younger years. It will develop nice secondary and tertiary aromas with ageing.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay and limestone plateaux, just North of Saint-Émilion, with limestone subsoil. Average age of the vines: 25 years.

**Viticulture & harvest:** Double Guyot pruning. Organic practices with no use of chemicals. Natural grass cover in every second row, allowing for a diversified auxiliary fauna and limiting attacks by vine pests through natural regulation. At the end of the summer, sowing green manure (a mixture of cereals and legumes) enables the compacted soil to be restructured by the regular passage of tractors and to be nourished by the decomposition of the green manure during the year.

**Winemaking & ageing:** Traditional Bordeaux vinification with destemming. Long maceration in temperature-controlled tanks. No oak for this cuvée which is intended to remain fresh and to be enjoyed in its youth.

### CERTIFICATIONS





# J'EN FAIS SAERMENT

## PUISSEGUIN SAINT-ÉMILION



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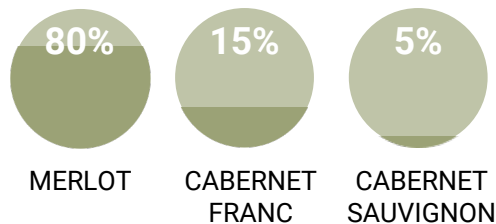
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### TASTING

A brilliant colour with ruby tints. On the nose, aromas of ripe red fruits and spices. The palate is full bodied, yet very fine, with fruity aromas, and a round palate with delicate tannins.



**Winemaker:** Elodie Bonnot

### TECHNICAL INFORMATION

**Terroir:** Clay-limestone soils, just Northeast of the Saint-Émilion area. Vines of 25 years old on average.

**Viticulture & harvest:** Double Guyot pruning. Organic practices with no use of chemicals. Natural grass cover in every second row, allowing for a diversified auxiliary fauna and limiting attacks by vine pests through natural regulation. At the end of the summer, sowing green manure (a mixture of cereals and legumes) enables the compacted soil to be restructured by the regular passage of tractors and to be nourished by the decomposition of the green manure during the year.

**Winemaking & ageing:** Pre-fermentary cold maceration for 24 hours to best respect the fruit. Temperature of the must is slowly increased to get the fermentation. Pumping-overs and gentle punching-downs are mainly used. No oak for this cuvée which is intended to remain fresh and to be enjoyed in its youth.

### CERTIFICATIONS

