

Domaine Albert de Conti

Bergerac Sec Blanc Cuvée des Conti

ABOUT THE ESTATE

APPELLATION

Bergerac Sec

SUB-REGION

Bergerac

GRAPE VARIETY

50% Semillon, 40% Sauvignon Blanc, 10% Muscadelle

FARMING

Certified Organic

SOIL

Clay-limestone, with limestone from the Aquitaine

VINEYARDS & VITICULTURE

The vineyard is over a limestone bedrock that grants minerality to the wines. The topsoil is clay, which contributes complexity and structure.

HARVEST & VINIFICATION

100% destemmed, the grapes are then left to macerate for 48 hours on their skins. A natural clarification occurs at a cold temperature of 7°C, without enzymes. The fermentation takes place in stainless steel temperature-controlled vats at 18°C, with macro-oxygenation and stirring of the lees throughout the 8 months of aging. Muscadelle is aged in oak barrels, Semillon and Sauvignon Blanc are aged on the lees in vats. Bentonite (clay) is used for fining, and filtration is minimal.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

