

## Domaine Albert de Conti

### Bergerac Sec Blanc Cuvée des Conti



#### ABOUT THE ESTATE

- Domaine Albert de Conti was established in 1963 in the village of Saint-Julien d'Eymet.
- For many years a part of Château Tour des Gendres, Albert's grandchildren Guillaume and Paul de Conti, joined by the cellar master, Yann Lecoindre, have reestablished the stand-alone estate.
- All farming is organic and the team is implementing biodynamic and agroforestry methods to restore and strengthen the natural balance of the land.
- Innovation is at the forefront of this young estate, as the team wishes to highlight the Périgord IGP and grape varieties that are not part of the Bergerac AOP.
- Domaine Albert de Conti represents the bright future of this ancient region.

#### 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