Domaine Albert de Conti

Bergerac Rouge La Vigne d'Albert



ABOUT THE ESTATE

APPELLATION
Bergerac

SUB-REGION
Bergerac

GRAPE VARIETY
Périgord (Mérille), Abouriou, Merlot, Cabernet Franc, Cabernet Sauvignon, Côt, Fer Servadou

FARMING
Certified Organic

SOIL
Clay, limestone

VINEYARDS & VITICULTURE
The vineyard is over a limestone bedrock that grants minerality to the wines. Grapes come from 60 year-old vines planted by Albert de Conti, and the label is a portrait of Albert himself.

HARVEST & VINIFICATION
All bunches are destemmed before being put directly into the vats using native yeasts (using the pied de cuve method of doing a very small pre-harvest to start the natural fermentation going). 20 days of maceration, during which a quick fermentation takes place until there is no residual sugar left. The wine is then left on the lees without additional sulfites in stainless-steel vats and amphoras. The wine was bottled without being filtered in May of the following year without the addition of sulfur.

ALCOHOL BY VOLUME
13.0

PACK SIZE
12x750mL