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, Semillion 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