

Bergerac Rouge « L' Epicuria de Tourmentine »

élevé en fûts de chêne

Merlot 100%

Soil: chalky and stony

Bottle: dark brown tradition Bordelaise 0,75 l

Fermentation: 6 weeks

Vinification:

- cold traditional
- breeding in new or in 1 or 2 two years old barrels for 12 months

Analysis:

- alcohol content: 13% Vol.
- total acidity: 4,2 - P.H: 3,3
- volatile acidity: 0,28
- malolactic fermentation: done
- free SO2 content: +/- 25 mg/l

Potential ageing: 8/10 years

Tasting comments:

The colour is bright. This wine develops very complex aromas which leather and underwood.

In mouth, it shows a very ripe structure, in which tannins are very present, perfectly balanced with a nice long-lasting conclusion.

This wine won 2 stars in the « Guide Hachette 2000 »

The German magazine « D.M » wrote about this wine

