

SANG DU SANGLIER
BERGERAC ROUGE 2021



Vintage: 2021

Name of Protected Region of Origin: Bergerac Rouge

Description of Soil and Parcel of vines: 3 parcels of Merlot planted between 2007 and 2015 and one parcel of Cabernet Sauvignon, all on a rocky plateau of limestone and clay

Grape Varietal: 79% Merlot 21% Cabernet Sauvignon

Yield per hectare: 52 hl

Tasting notes: Beautiful, deep ruby red colour, light and lively in the mouth yet quite elegant and complex. The nose is saturated with the aromas of crisp, red apples and spicy cinnamon and the flavour is one we all recall from childhood – the candy apple. The young but supple tannins will continue to improve over the next 5-8 years.

Method of fabrication: En cuves inox thermorégulées ; fermentation alcoolique d'une semaine à 25C, macération pré-fermentaire à froid et post-fermentaire en cuve pleine pendant 10 jours. Fermentation malolactique en inox à 20C ensuite mis en barriques.

Aging: in French Oak Barrels for 12 months

Ecological method: in conversion toward organic farming. All weeding between the vines is done mechanically. The organic system of sexual confusion is used to combat grapevine moth.

Harvest: Mechanical

Bottling date: 08.05.2022

Alcohol by volume: 14%

Number of bottles produced: 10 378

@75cl, 22 @300cl and 2 @500cl

**Medal : Gold Medal Concours des Vins de
la Région de Bergerac et Duras 2023**