

## AOC BERGERAC - Tour des Gendres Le Classique Rouge 2007

|               |   |
|---------------|---|
| Terroir       | Soil composure : 50 % clayey-calcareous, 30% clayey and 20% sandy   |
| Grapes        | 70 % Merlot & 30 % Malbec   |
| Harvest       | Mechanical  |
| Vinification  | <ul style="list-style-type: none"><li>- Total destemming</li><li>- 30 day fermentation period</li><li>- Malolactic fermentation in stainless steel vats, and in oak barrels</li><li>- Ageing on lees in oak barrels</li><li>- No filtering</li></ul>  |
| Tasting notes | <p>The colour, deep and steady, is garnet red with purple tints.<br/>The nose is powerful, with notes of ripe fruit and spices.<br/>On the palate, the wine is supple with a complex structure.<br/>by a complex structure, with once again, the ripe fruit aromas.<br/>It finishes with fruity notes and a good and fine balance.<br/>Pairs well with lamb and red meat dishes, as well as cheese.</p> |

