

## AOC BERGERAC SEC

### Tour des Gendres Blanc 2009

Origin The grapes come from the best Bergerac terroirs, where respect of the environment and tradition are primordial.  
The soils are clayey-calcareous.

Grapes 30 % Sémillon and 70 % Sauvignon Blanc  
The grapes are from organically certified vineyards

Vinification

- Total destemming
- Skin contact for 48 hours
- Fining by natural decantation at cold temperature
- Fermentation in temperature controlled stainless steel vats (18°C)
- Stirring and macro-oxygenation of the lees
- Minimal filtration

Our Tasting Notes Pale golden colour. On the nose, notes of grapefruit mingle with notes of clementine; the wine is crisp yet rounded on the palate.  
This wine pairs perfectly with fish, shellfish and poultry in creamy sauce.

