



Château du Bergey, Cuvée Tradition, AOP Fronsac, Rouge, 2019

AOP Fronsac, Bordeaux, France

In the heart of the minuscule 1000 hectares Fronsac appellation tucked in between Chateaux Dalem, Haut Carles and Beausejour, and on the banks of the ambling Dordogne river this property is a real hidden jewel. The microclimate created by the rolling hills of clay and chalk situated by the mineral rich river have an effect on the Merlot grapes which gives them stunning acidity...

PRESENTATION

It was apparent from an early age that Olivier Goujon was destined to be a passionate and involved winemaker... Olivier leaves wild grasses to grow among the vines for the simple reason that the blend of clay and chalk is optimum for holding water. Leaving the grass means that principally if it rains just before harvest, the grapes do not become bloated and diluted... His little secret

WINEMAKING

Vinification in immersed marc cap. Ageing in concrete tanks in order to keep all the freshness of this 100% merlot being Fronsac's specificity.

VARIETAL

Merlot 100%

14 % VOL.

GM: No.

Contains sulphites.

SERVING

17°C / 63°F

AGEING POTENTIAL

5 to 10 years

TASTING

A gorgeous dark inky color, followed by inviting aromas of ripe blackberries, dark cherries, exotic spices, tobacco, violets and hints of licorice all taking shape and emerging from the glass. On the palate this possesses gorgeous full-bodied richness with beautifully polished tannins support the layers of ripe dark fruits that build up to the supple finish.

FOOD PAIRINGS

This wine goes very well with red meats, duck, poultry or pork. Cheeses: Morbier, Bleu d'auvergne, Fourme de Montbrisson, Fourme d'ambert, Edamer, Comté.

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