



L'ABEILLE ET LA FLEUR

AOC BERGERAC BLANC (BIO)



Flowers benefit from pollen transport by the bees and in return they benefit from a reward in nectar and also in pollen. For the flowers, this symbiosis ensures the perpetuation of their species. This wine from our vineyards in organic vine growing honors the bees and the important link they have with nature.

VINEYARD

The vineyard is situated in the Périgord Pourpre in the South-West of France, around the famous town of Bergerac, on clayey-calcareous soils. The regional appellation Bergerac has been recognized Appellation d'Origine Contrôlée (AOC) in 1936.

VINIFICATION

Selection of our best Sémillon and Sauvignon, vinified in stainless steel tanks. Skin contact maceration. Temperature-controlled fermentations.

GRAPE VARIETIES

Sémillon ,Sauvignon.

TASTING

Pale golden robe with green reflections. This wine reveals citrus and peach notes on the nose. On the palate, it offers freshness, richness, roundness, and a hint of citrus.

Serve at a temperature between 8 and 10°C.

RECOMMENDED DISHES

This wine will be perfect with white meats (chicken, duck, and turkey), seafood (shrimp, crab, and lobster), mild or creamy cheeses (Brie, Mascarpone), and dishes with mushrooms.

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTE, A CONSOMMER AVEC MODÉRATION.



Bâtiment UNIDOR, Les Séguinots, 24100 Saint-Laurent-des-Vignes

05 53 57 63 61

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