



BIOTANISTE

Vin biologique

IGP Périgord

Our vineyard is a jewel in the heart of south-western France. An idyllic setting where nature expresses itself fully and with panache. A piece of countryside, a piece of nature, a piece of earth, limestone and flint: this is where the raw taste comes from, from respect. The Vignerons Coopérateurs du Périgord are committed to preserving this terroir and its biodiversity. Biotaniste is our range of organic IGP PERIGORD wines. Produced with care, passion and expertise by our winemakers as a natural mirror of our terroir.

VINEYARDS

The vineyards are planted on clay-limestone terroirs in the south of Bergerac. Harvesting is traditional.

VINIFICATION

Pellicular maceration, temperature-controlled fermentation. The wines are then aged in stainless-steel vats.

ENCÉPAGEMENT

SAUVIGNON BLANC

DÉGUSTATION

*Light yellow color.
Fruity nose with notes of exotic fruit.
Fruity palate with citrus aromas. Light lime finish.
Serve at 8-10°C.*

FOOD PAIRINGS

Enjoy as an aperitif, ideal with fish, seafood, shellfish and sushi.



fish



Sushis

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

