



L'OIE DU PÉRIGORD

IGP PERIGORD MOELLEUX

The cooperative winegrowers of Périgord have imagined L'Oie du Périgord as a hymn to Périgord, a land of conviviality, gastronomy and the good life.



VINEYARD

Our winemakers have developed this soft, slightly mellow white wine on the Sigoulès terroir, a clay-limestone plateau in the south of the Bergerac appellation.

VINIFICATION

Pneumatic pressing, temperature-controlled low-temperature fermentation. Fermentation is stopped by mutage to retain the desired amount of sugar. The wines are then aged in stainless steel tanks.

ENCEPAGEMENT

Muscadelle, Sémillon, Sauvignon

DEGUSTATION

Very light yellow color
Very expressive nose of pineapple and apricot
Supple, fresh attack with pineapple return on the finish, length
Serve at 8°C.

FOOD PAIRINGS



Salmon and
avocado verrine



Apéritif dinatoire



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