



CUVEE: CHATEAU LA RAYRE « PREMIER VIN »

APPELLATION: AOC BERGERAC RED

GRAPE VARIETIES: Merlot 60%, Cabernet Sauvignon 40%

VINIFICATION: Traditional working of the vine, picked at optimum maturity, traditional vinification, long cuvaision, aged in once-used barrels for 12 months.

TERROIR: Predominantly limestone slopes south of Monbazillac.

TASTING NOTES/STORAGE:

The ruby robe of this Bergerac is scattered with intense black highlights. A complex bouquet revealing exquisite redcurrants combining admirably with a trace of vanilla and some floral notes. The palate is also vanilla flavoured and the tannins melt in a most agreeable supple finish. To be tried with fried veal liver. Wine that can be kept for 3 to 5 years.



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