



CHÂTEAU LA BESAGE

AOC Bergerac Rouge

VINEYARD

The property of Château La Besage has been operated by the Le Naour family for five generations. Daniel and Nicolas Le Naour joined their father ten years ago. Agronomists, they chose to restructure the vineyard by replanting high density vines. The vineyard is located in the southwest of Bergerac



VINIFICATION

Traditional vinification, alcoholic fermentation during 8 to 10 days, maceration for 2 to 3 weeks. Ageing in barrels for 12 months, partly in new barrels, in one wine barrels and then in cuves to obtain the perfect balance.

GRAPES VARIETIES

Merlot, Cabernet Franc, Cabernet Sauvignon,,

TASTING NOTES

Nice deep garnet color with purple tints. Powerful and rich wine, with fruity and woody aromas. Full-bodied, robust. Good length in the mouth, nice fruity flavor, harmonious.

Serving at 16-18°C.

RECOMMENDED DISHES



Wild boar or other game



Duck



Grilled or roasted red meats.



2017 vintage
Silver Medal PARIS 2019

OCCASIONS FESTIVES

