



# CHÂTEAU LE VIGNEAU

## AOC BERGERAC ROUGE

### VINEYARD

A family property for several generations, Château Le Vigneau is located on the hillsides south of Bergerac, on the old Gallo-Roman road. Anthony Comte took over from his father Christian. His past experiences in several fields across France in organic and biodynamic agriculture as well as his values led him to opt for a reasoned cultivation method. The estate is thus certified High Environmental Value and in conversion to organic farming.

The soils are predominantly clay-limestone. The vines are optimally distributed according to the soil to ensure ideal maturity of the different red and white grape varieties.

The harvest is carried out traditionally.

### VINIFICATION

Separated vinification from the grape varieties. Semi-carbonic maceration, thermal regulation of fermentation. The wines are then aged in stainless steel vats..

### GRAPE VARIETIES

Mainly Merlot, Cabernet Franc and Cabernet Sauvignon.



### TASTING NOTES

Beautiful intense red colour.  
Nose of red fruits. Attack in the mouth fruity and slightly, liquorice in the end.

To be served at 16-18°C.

### TASTING NOTES



Braised veal



Pot-au-feu



Beef



LES ECO RESPONSABLES

