

# CHATEAU VARI 2018

## AOC Bergerac (Dry)

### Grape varieties:

- 60% Sémillon
- 20% Sauvignon blanc
- 20% Muscadelle

### Production:

- 8 000 bottles

### Vineyard:

- Clayed limestone on deep limestone boulders
- Vineyard exposed south/south-west
- Average age of the vines: 10 years
- Density: 3 500 vines/hectares
- Rendering: 30 hecto-liters per hectare



### Elaboration of the wine:

Mechanical picking of the grapes. Maceration for 6 hours, then the grapes are slowly pressed in an automatic presser. The must rests for 48 hours and is then occurs a cold temperature settling to clarify the juice. The fermentation starts and lasts for 10 days at a temperature held at 18 to 19 degrees. The wine is aged on its sediments until its bottling in March.

**Visual description:** Yellow colour with golden reflections, a clear and shiny wine with clean and regular legs.

**Olfactive description:** Citrus aromas at first, white fruits and slightly floral aromas on the second nose.

**Taste description:** Fruity and mineral wine. Le middle taste is balanced, between roundness and freshness thanks to the initial aging on its sediments. The end of taste is mineral thanks to the limestone ground.

**Wine pairing:** A perfect wine for seafood, fish and with some hard cheeses or as an aperitif. To be enjoyed within two years.



**GREENWOOD**  
FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19