



Famille
MÉRILLIER

CHATEAU

Marie Plaisance



FR-BIO-01
Agriculture France
Vin Bio

Parcelles

CÔTES DE BERGERAC MOELLEUX

VINTAGE
2023

TYPE OF WINE
Sweet wine

TERROIR
Clay limestone soils

APPELLATION
Côtes de Bergerac

GRAPE VARIETIES
40% Sémillon
60% Sauvignon Gris

ALC CONTENT
11%

VINIFICATION

The grapes are harvested at the over-ripe stage. They are then delicately pressed to give a rich must which will be vinified at a controlled temperature (17/18°C).

At the desired balance, the wine is cold-mutated in order to preserve all its qualities. Finally, the wine is matured for 5 months on fine lees in order to complete the natural stabilization of the wine.

TASTING

Very pretty straw yellow dress, brilliant, nose of a good intensity with beautiful notes of tangerine, apricot, on a mineral base. The mouth has a good attack and a pleasant evolution, the whole does not lack freshness and vivacity, thanks to a beautiful balance between acidity and sugar. The finish leaves a pleasant citrus scent on the palate.

To consume now as an aperitif, with foie gras, white meats such as poultry blanquette or a tagine of dried fruits, but also blue cheeses, desserts with red fruits or chocolate, or even sweet and sour dishes such as pork with pineapple or duck in orange sauce.

Cellaring potential: 3 to 5 years.



AWARDS

2 STARS & COUP DE COEUR at GUIDE HACHETTE 2022 - vintage 2020