



Famille
MÉRILLIER

CHATEAU

Marie
Plaisance



FR-BIO-01
Agriculture France
Vin Bio

Bêêêrgerac

BERGERAC ROSÉ

VINTAGE
2025

TYPE OF WINE
Rosé wine

TERROIR
Clay limestone soils

APPELLATION
AOP Bergerac

GRAPE VARIETIES
10% Merlot
15% Cabernet Franc
75% Cabernet Sauvignon

ALC CONTENT
13%

VINIFICATION

Maceration during 12 hours
before pressing.

Natural settling in tanks
followed by fermentation
between 17 and 18°C in
order to preserve all the
aromas.



TASTING

Very nice pale pink and bright robe. Expressive nose dominated by agrums aromas, and notes of currant, raspberry and fruit drop.

The very aromatic mouth, is well-balanced between vividness and roundness, and finishes with a pleasant freshness.

This fruity wine will be perfect as an aperitif or to accompagny a whole meal with charcuteries, grilled meats, seared tuna fish and other firm-fleshed fish.

Cellaring potential : about 2 years.

AWARDS

SILVER at CONCOURS GENERAL AGRICOLE PARIS 2026 - *vintage 2025*
89/100 at JAMES SUCKLING 2026 - *vintage 2024*
16/20 at JANCIS ROBINSON 2025 - *vintage 2024*
GOLD at CHALLENGE INTERNATIONAL DU VIN 2024 - *vintage 2023*
BRONZE at DECANTER World Wine Award 2024 - *vintage 2023*