



Famille  
MÉRILLIER

CHATEAU

*Marie Plaisance*



FR-BIO-01  
Agriculture France  
Vin Bio

## Parcelles

BERGERAC BLANC SEC

### VINTAGE

2025

### TYPE OF WINE

Dry White

### TERROIR

Clay limestone soils

### APPELLATION

Bergerac

### GRAPE VARIETIES

90% Sauvignon  
10% Sémillon

### ALC CONTENT

13,5%

### VINIFICATION

Skin maceration, cold settling and fermentation at controlled temperature (17/18° C).

The wine pursue a 5-months ageing on fine lees in order to stabilize the wine in a natural way and to develop the aromas and fat ness in the mouth.

### TASTING

Nice pale yellow color with grey-green reflections. Very intense and complex nose with aromas of candied lemon and grapefruit, accompanied by notes of flesh fruit.

In the mouth, freshness and roundness give a very nice balance which evolves with amplitude and aromas. The finish is long and very pleasant.

Perfect with seafood platters and fish. Interesting to try it with goat cheese and as an aperitif.

Cellaring potential : 3 to 4 years.



### AWARDS

2 STARS at GUIDE HACHETTE 2026 - *millésime 2024*

1 STAR at GUIDE HACHETTE 2024 - *vintage 2022*

1 STAR at GUIDE HACHETTE 2023 - *vintage 2020*