

An Integrity Wines Selection

AOC BERGERAC SEC - Château Tour des Gendres Cuvée des Conti 2010

- **Origine** The grapes come from the best plots of the "Tour des Gendres" property.
- **Soils:** Clayey-calcareous and Aquitain limestone
- **Grapes:** 70 % Sémillon and 20 % Sauvignon Blanc, 10% Muscadelle "petits grains"
- **Climate:** Temperate Maritime
- **Harvest:** Selective and successive manual picking of very ripe grapes
- **Viticulture:** Biodynamic, selection massale, significant biodiversity, organic farming since 1994 and certified organic conversion AGROCERT since 2005



Vinification:

- Total de-stalking
- Skin maceration for 48 hours
- Thinning out by natural decantation (no use of enzyme) at cold temperature (2°C)
- Fermentation in stainless steel vats with thermo-regulator (18°C)
- Natural Yeast
- Stirring and macro-oxygenation of the lees during 8 months
- Ageing in oak barrels of the muscadelle
- Ageing on the lees during 4-6 months in vats
- Fining with bentonite
- Minimal filtering
- Minimal sulfur added at bottling

Style: The grapes of the Cuvée des Conti are handpicked when very ripe and partly dried by over maturation. The wine offers a combination of a superb aromatic and complex structure with a full, fleshy and lively taste.

Tasting: The color is a deep, bright and pale yellow. The smell is based on very ripe fruits (peach, apricot and citrus), along with mineral notes. The taste is fleshy and round, ideally balanced by a focused acidity. The aromas present in the nose follow through on the pallet great length and concentration. This wine pairs very well with a variety of foods.

For optimum pleasure, decant one hour before serving.



***For more information please contact us at www.integritywines.net, or
call us at 404.808.8788.***