

CHÂTEAU BAROUILLET BERGERAC BLANC 'BERGECRAC'



Sauvignon Blanc, Sauvignon Gris, Sémillon and Chenin. Toasty and grilled aromas with floral notes, followed by fruits such as pear and citrus. Refreshing and vivacious in the mouth with flavors of grapefruit, peach, honeysuckle and wisteria nicely balanced with citrus and stone. A surprising union of freshness, fullness and aromas. Serve slightly chilled. Perfect with shellfish, seafood and salads. Ideal as an aperitif and to drink among friends. Organic.

The soil in the vineyard is clayey and calcareous. Directly pressed followed by cold settling. 4 months fermentation at cool temperatures with indigenous yeasts to preserve the terroir characteristics and originality. Matured in tanks on fine lees, it is put in bottles without filtration. Consequently, this wine is "living" and will evolve in the bottle.

Vincent Alexis is the latest of eight generations to grow vines and make wine on this substantial estate in Bergerac and a rising star in the natural wine scene. His father and grandfather still work with him on the hundred-plus acres. Vincent has returned the domaine to traditional, organic practices in the vineyard and the cellar. Indeed tiny quantities of sulfites are the only additive he allows. He pays meticulous attention to each vine, and practices rigorous cleanliness in the cellar. They have 14 grape varieties planted and Vincent intends to keep re-planting old varieties until he is the first in the area to have all traditional permitted varieties. There is no recipe for the wines. Depending on the style they are raised in a mixture of stainless-steel tanks, concrete vats, amphorae, and barrels old and new. Vincent aims for freshness and pleasure in all his wines. Wood is used primarily for its controlled oxidative action rather than any vanilla or toast flavoring.

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Tasting Note:

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Sauvignon Blanc & Gris, Sémillon & Chenin.
Toasty & grilled aromas with floral notes,
fruits such as pear & citrus; refreshing &
vivacious with flavors of grapefruit, peach,
honeysuckle & wisteria with citrus and
stone; fresh, full & aromatic. Organic.

Shelf Talker:

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