

BERGERAC SEC: DOMAINE DE L'ANCIENNE CURE

Style

White, Dry

Region

Midi

Producer

Christian Roche

Appellation:

Bergerac, due East of Bordeaux on the Dordogne river.

Cépage

70% Sauvignon & 30% Sémillon.

Tasting Note:

Very pale and clear with classic citrus fruit aromas and a palate that exudes concentrated ripe, fruity, flavours before a crisp, tangy finish

'The Domaine de l'Ancienne Cure is best known for its sweet whites, but has proven itself equally capable of making classy dry whites too.'
Natasha Hughes The Independent

Serve

Seafood, simple salads or as an aperitif.

Cellarage

Best enjoyed within 2 years of vintage.

Vinification

The grapes are harvested by machine at optimum ripeness from 20-year-old vines. The grapes are then fermented for 48 hours and the wine is bottled in June following the harvest.

History

Bergerac is home to some of France's oldest vineyards producing inexpensive dry, white wines predominantly for local consumption. Domaine de L'Ancienne Cure loosely translates as the 'estate of the old rectory' and is also well known for its benchmark sweet Monbazillac from the same grapes.

