

CHÂTEAU MONTOYEN TOUT SIMPLEMENT

2008

Vinification

After fermentation has finished, the grape must is filtered. The must for the great wines are stored in oak barrels and those of the less complex wines will continue maturing in stainless steel tanks.

Features

After hand checking on a table the harvest is put into tanks for the traditional "pigeage" which is the pushing down on, and stirring of, the grapes in open vats. This daily task means that the head that forms on the fermenting wine (made up of skins and seeds that float to the top of the fermenting juice) is broken so that all the potential flavours are extracted and form part of what will eventually be the wine. If this was not done the head would become as hard as stone! As a result the grape juice is gradually infused with all the elements it requires to make great wine – flavours, tannins and complexity ... and of course colour from the grape skins!

Food Pairings

The Red Bergerac is an easy to drink wine focusing on a fruity finish. The more sophisticated of our wines, the Côtes de Bergerac Rouge for example, have a more complex and assertive personality.

Other information



Producer

Château Montdoyen

Category

Red

Grapes

90 % Merlot, 10 % Cabernet Franc

Country / Region

France, Dordogne

Appellation

Côtes de Bergerac (AOC)

Size

750ml

Degree of alcohol

14%

Serving temperature

18°C

Available in these provinces

- Quebec