



Terre de Vignerons

VIGNERONS COOPÉRATEURS RÉCOLTANTS
DEPUIS 1935

DUC DE BERTICOT



COTES DE DURAS BLANC

Blends

100% Sauvignon

Vinification and aging

Traditional wine-making in stainless steel vat, then oak ageing during 9 months.

Agreements

Better served at 10°. Food Pairing: white meat, fish and aperitif.

Tasting

Nice golden yellow color with twinkled reflects, this wine aged in oak barrels reveals spicy and mineral notes. A good balance between fat and fleshy, together with its oaky notes, give some charm to this excellent cuvee.