



Château
La Ressaudie



Bergerac Rouge 2020

Blend : 95% Merlot, 5% Cabernet Franc

Harvest Dates : Merlot - September 29th
Cabernet Franc - October 1st

Fermentation : Both varietals were fully destemmed and sorted to eliminate all the green waste, foreign bodies, raisins, and under-ripe or unhealthy berries. The fruit was cold soaked for several days before initiating the fermentation in temperature controlled concrete tanks. Twice daily pump overs helped extract flavors and tannins.

Alcohol : 14.8%

pH : 3.68

TA : 3.74 g/L H₂SO₄

Bottled : April 8th 2021

Production : 3190 bottles

Vintage Notes : Bud break started about March 25th, which was 15 days earlier than normal, and the vineyard kept this head start through the whole season. Luckily, we were not impacted by the devastating hail storm of April 17th in the Montravel appellation. Warmer weather began in May and lasted throughout the summer with very little rain. By the third week of September, grape sugar content was already quite high, but phenolic ripeness was not optimal. Rain was on the horizon, but we decided not to harvest and push the ripeness further. The gamble paid out: the potential alcohol came back into the desired range and an extra week of good weather fully matured the vineyard.

Tasting Notes : Deep purple color. Elegant nose of black and red fruits. Rich mouthfeel, round, with silky tannins, and notes of black cherries.