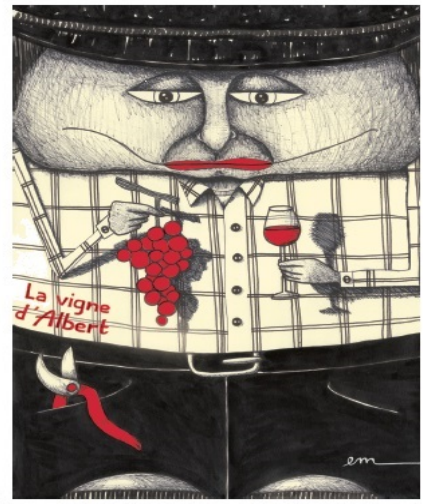


# LA VIGNE D'ALBERT

2018

CHÂTEAU TOUR DES GENDRES  
DE CONTI



**AOC :** Bergerac red

**Cépages :** Périgord (Mérille)

Abouriou

Merlot

Cabernets (Franc et Sauvignon)

Côt (sélection massale)

Fer

**Terroir :** Clayey-limestone soils

**Vinification :** Wine without sulphur. All bunches are destemmed, before being put directly into the vats on indigenous yeasts (thanks to the pied de cuve method of doing a very small pre-harvest to start the natural fermentation going). 20 days of maceration, during which 10 days a quick fermentation takes place until there are 0 grams of sugar left. The wine was bottled without being filtered in May 2019 without the addition of sulphur.

**Potentiel de garde :** between 2 ans 4 years. Albert, him, drinks it in the year !

**Style :** The 2018 vintage boasts a deep grenat-colour with a bright purple touch. It lets off intense aromas of very fresh & ripe fruit, with a soft floral note too. The mouth is full, deeper than the previous vintage, with a delicately light sweetness and a lovely freshness. A real fruity wine!

Label illustration : [blouinemilie@yahoo.fr](mailto:blouinemilie@yahoo.fr)

**Histoire :** Albert planted this plot in the 60's., helped by his brother Primo. They deliberately blended several grape varieties in order to obtain a very fruity, complex and low-alcohol wine. Albert (Francis' father and Guillaume's grandfather) used to pick grapes on this plot to make his own wine, elaborated without any sulphur addition.

We wanted to pay tribute to him by making a wine the way he used to make it, the way he liked it - and still likes it today!

La Vigne d'Albert is fruity, easydrinking wine - uncork a bottle now !