

Domaine Albert de Conti Bergerac Sec Blanc Conti-Ne Périgourdine

ABOUT THE ESTATE

- Domaine Albert de Conti was established in 1963 in the village of Saint-Julien d'Eymet.
- For many years a part of Château Tour des Gendres, Albert's grandchildren Guillaume and Paul de Conti, joined by the cellar master, Yann Lecoindre, have reestablished the stand-alone estate.
- All farming is organic and the team is implementing biodynamic and agroforestry methods to restore and strengthen the natural balance of the land.
- Innovation is at the forefront of this young estate, as the team wishes to highlight the Périgord IGP and grape varieties that are not part of the Bergerac AOP.
- Domaine Albert de Conti represents the bright future of this ancient region.

APPELLATION

Bergerac Sec

SUB-REGION

Bergerac

GRAPE VARIETY

100% Muscadelle Petits Grains

FARMING

Certified Organic

SOIL

Clay-loam

VINEYARDS & VITICULTURE

Contine Périgourdine comes from a massal selection of Muscadelle Petits Grains from a one-hectare parcel of vines called Le Jeanneton.

HARVEST & VINIFICATION

Manually harvested and 100% destemmed, the grapes are then left to cold macerate for 72 hours on their skins. Fermented with native yeasts in 30 hL Stockinger foudres. Aged on the lees with stirring for 11 months. A natural clarification without enzymes occurs and filtration is minimal.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL

