

# BRUNO

## 'Tome II'

Bergerac AOC 2014

*"This wine was chosen from the finest slopes of Château de la Jaubertie (Bergerac vineyard), respecting the region's tradition and terroir. Just like my fictional character, Bruno, the cuvee pays homage to the sweet lifestyle of the Perigord and farmers who ensure that our beautiful region remains the cradle of French gastronomy."*

***Martin Walker, grand consul des vins de Bergerac***

**Origin:** On limestone and clay soils from the plateau dominating the Dordogne Valley. The vineyards are mainly facing south-west, therefore have an optimal sun exposure.

**Harvest:** Mechanical in order to harvest during the night, when the cold air protects our healthy grapes from starting fermentation.

**Grape varieties:** Merlot 80%, Cabernet Sauvignon 20%

**Winemaking:** We respect both the tradition and modern technologies: temperature control, reasonable extraction of tannins and color, very detailed and specific tastings throughout the whole process.

**Ageing:** This wine is aged in French oak barrels for ten months. The attention to its evolution and the regular rackings are the base of a balanced and soft wine.

**Ageing potential:** This wine is good to drink now but can wait 2 to 3 years to reveal its great complexity.

### **Tasting notes:**

This wine has an intense ruby colour.

On the nose, it offers red fresh fruits with delicate aromas of plum, blackberry and biscuit.

On the palate, this wine is medium bodied and offers chewy tannins giving this wine good texture and body.

In terms of flavors, we have fresh red berries with a touch of vanilla.

The finish is fresh, with a spicy note.

The best match with food is to drink this wine with friends with some good charcuteries, meat, cheese or even desserts!

Enjoy!

Julien de Savignac's team.

