



CHATEAU LES MIAUDOUX BERGERAC ROUGE

2019 | \$18.99



DESCRIPTION

The Château des Miaudoux is a farm that Gérard and Nathalie Cuisset acquired in 1987. They launched into the production and marketing of wine from Bergerac and Saussignac and they also produce Agen prunes.

Château les Miaudoux is in a beautiful spot on the sunny slopes of the Saussignac appellation on the Dordogne River. Despite its tiny size Saussignac is an important wine village in the area and is especially famous for its delicate sweet wines. It also produces some of the best Bergerac dry whites and knows no better champion than Gérard Cuisset who runs this domaine with his wife Nathalie. They plant all three Bergerac white grape varieties here: semillon, sauvignon and a little muscadelle, and farm the vines organically. In addition to the vines, the Cuissets have a sizeable plum orchard, from which they produce the famous pruneaux d'Agen, the world's most gastronomic prunes. Château les Miaudoux is a biodynamic winery in South-West France producing Bergerac AOC, Cotes de Bergerac AOC, and Saussignac AOC wines. (A.O.C. is the quality designation given to a superior wine growing area in France.)

They decided to convert the farm to organic farming in 2003 and committed themselves to Ecocert for the certification of their products. In 2014, Samuel and Lisa, their eldest son and his wife, joined the winery and now all sites are cultivated in Biodynamics.

Chateau Les Miaudoux Bergerac Rouge 2019

The grapes are picked from vines grown in poor boulbene clay and sandy soil which limit the vigor of the vine and give body to the wines. This wine is a blend of 75 % Merlot, 15 % Cabernet Franc, and 10 % Cabernet Sauvignon. It is macerated for two to three weeks in a stainless-steel tank and fermented with two pump-overs per day. It is then aged twelve months in tank. It has a production of only 30,000 bottles.

Tasting Notes

NOSE:

Aromas of tobacco, earth, and red berries.

PALATE:

Bold, structured, and full-bodied, this wine displays flavors of red fruit and earth. It possesses soft tannins, minerality, and has a long finish.

PAIRING:

Roast pork, Beef, Lamb, Foie Gras, and Blue Cheese.

WINERY WEBSITE:

[Organic wine producer Gironde | Organic wine producer Dordogne \(chateaulesmiaudoux.com\)](http://chateaulesmiaudoux.com)

AOCs DE BERGERAC



