



Douce Collines Puisseguin-Saint-Emilion 2022

AOC Puisseguin-Saint-Emilion, Bordeaux, France

Douce Collines: (re)discover the wines of the Saint-Emilion region!

PRESENTATION

Between vineyards and rivers, along wooded hillsides and picturesque roads, the vineyards of Saint-Emilion, Lussac, Puisseguin and Montagne form a landscape of gently sloping hills stretching over more than 75 km².

Poetically known as the "hill of a thousand châteaux", these vineyards are characterised by a mosaic of plots, where the vines take root in clay-limestone soils.

Our Douces Collines range invites you to (re)discover these terroirs through wines from the finest plots of our winegrower-members.

TERROIR

Clay-limestone soils

IN THE VINEYARD

Harvested by plots and grape varieties selections

WINEMAKING

Filling-in stainless steel or concrete vats with temperature control
Pre-fermenting maceration
From 20 to 30 days maceration
Malolactic fermentation in vats

AGEING

Aged in vats from 12 to 14 months

VARIETALS

Merlot 65%, Cabernets 35%

Contains sulphites.

SERVING

Serve at room temperature.

VISUAL APPEARANCE

Intense colour

AT NOSE

A very fruity wine

ON THE PALATE

An elegant wine with good balance and silky tannins

FOOD PAIRINGS

A fillet of beef roasted with red fruit or red wine, served with roast potatoes and sautéed mushrooms.

