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## **BERGERAC SEC** (dry white )

### **SOILS :**

Sandy, silty clay soils

### **GRAPE VARIETIES :**



*Sauvignon : 45 %  
Sémillon : 40 %  
Muscadelle :15 %*

### **WINEMAKING:**

The grapes are harvested when they are as ripe and healthy as possible; a green harvest may be done.

During the phase of pre-fermentation, the grapes and the juices are made inert with carbonic gas in order to preserve the intensity of the aromas. The pressing is done by a pneumatic press which guarantees a softer and finer extraction of the juice. Then the static settling takes place and is extended by stabilization by the cold for 5 to 6 days. The alcoholic fermentation will start thanks to indigenous yeast. During the fermentation, the temperature is maintained at 18 °C.

### **PRODUCED QUANTITIES :**

25 000 bottles