



**Les Vignerons de Buzet** – Over the last 12 years, our wine cooperative has committed itself to a wine growing approach that combines the latest technology with respect for humans and our environment. Our promise: *"To make good clean wine, at the best price for the consumer, at the best terms for those making a living from it, and with the greatest respect for Man and Nature".*

**SANS Sulfites Ajoutés**  
**NO ADDED SULFITES WINE**  
**Appellation Buzet Contrôlée**



**Vintage :** 2017



**Varieties :**  
 Merlot, Cabernet Franc, Cabernet Sauvignon.



**Terroir :**  
 A range of gravel and calcareous clay soils.



**Wine-making :**  
 The grapes were harvested at full maturity and the vinification carried out without the addition of sulfites. The tannic extraction favoured soft delicate tannins yet enhanced the fruitiness of the grapes to its maximum potential. A wine that is particularly delicate and fragile due to the absence of sulfites, it was left to mature in the vat protected from the air.



**Wine-tasting :**  
 Very intense purple colour. A nose that explodes with red fruit and black berries. The attack is fairly powerful with tannins that are very present but already enveloped. An attractively long finish that remains rich in fruit. A balanced wine, but its development requires monitoring since it lacks the protection provided by the sulfites. Avoid storing the bottle once opened.



**Ideal drinking temperature :** 15°C

**Serving suggestions :**

This wine can easily be enjoyed throughout a meal, but is particularly good with grilled meats, charcuterie and white meats.



*Wine growing that respects both Man and Nature.*



LES VIGNERONS DE BUZET - Av. des Côtes de Buzet 47160 BUZET SUR BAÏSE,  
 France - Tel +33 (0)5 53 84 74 30 - Fax +33 (0)5 53 84 74 24

www.vignerons-buzet.fr

