



DUC DE VIGNY

BORDEAUX SWEET WHITE



Since 1997, the Vignobles Gonfrier have developed their grape-buying activity, purchasing grapes from some forty partner winemakers, in accordance with our production specifications and overseen by our technical staff. The resulting wines are vinified and aged by our own œnologists at our Chais de Rions site. Rions is a beautiful medieval city that has been fortified back in 1253. The Duc which means “Duke” in English used to have the authority upon the district he used to serve in. Our territory has been drawn by the stories made from those local lords who contributed to the development of the Bordeaux wines as well. This wine pays them homage.



A.O.C.: Bordeaux sweet white

Vineyard surface area: 30 hectares

Terroir: Clayey-limestone slopes and gravelly plateau of the Entre-deux-Mers region

Grape varieties: 85% Sémillon
15% Sauvignon

Average vine age: 20 years

Viticulture: The grapes are grown on partner properties, where we participate in caring for the vines and overseeing the vineyards' health all year long..

Vinification: The grapes are harvested when ripe with a high sugar potential. During vinification, a portion of the sugars is transformed into alcohol, while the rest – called “residual sugars” and generally amounting to 34 grammes – remain in the wine.

Ageing: In stainless-steel tanks.

Tasting notes:

A brilliant yellow in colour, with a light harmonious mouthfeel and aromas of white flowers, peach and apricot.

A pleasant wine that's easy to drink. Ideal for aperitifs, spicy cuisine and desserts.



LES CHAIS DE RIONS