

L'Essentiel – 2023

AOP BERGERAC · ORGANIC RED WINE

The spirit of the cuvée

L'Essentiel offers a more structured, food-friendly expression of the old vines at Domaine La Doussinière.

In the 2023 vintage, Merlot contributes body and fruit, while the substantial proportion of Cabernet Franc adds length and definition. Ageing in concrete preserves the balance of the wine and allows the fruit and terroir to express themselves fully.

Winemaking and ageing

Fermented in stainless steel tanks with around three weeks of maceration.

Malolactic fermentation is completed before the wine is aged in concrete until bottling, with no oak ageing.

This approach preserves fruit purity, freshness and a well-defined structure.



Technical data

VINTAGE 2023	DESIGNATION AOP Bergerac	COLOUR Red
ORIGIN Montcaret · Dordogne · Bergerac vineyards	TERROIR Clay-limestone	VINES Old vines planted in 1955
BLEND 55 % Merlot · 45 % Cabernet Franc	ALCOHOL 13 % vol.	AGEING Concrete tank, no oak
HARVEST 21 September 2023	BOTTLING 17 December 2025	CERTIFICATION Organic farming
BOTTLE SIZE 75 cl	PACKAGING Case of 6 bottles	ALLERGEN Contains sulphites

Tasting notes

APPEARANCE

Clear, deep ruby in colour, with an intense hue and garnet highlights.

NOSE

An expressive, clearly defined nose of riper fruit, with black cherry and blackberry aromas complemented by delicate floral and subtle spice notes.

PALATE

The palate opens with greater body and depth while retaining freshness. Silky, well-integrated tannins provide structure. The fruit carries through a full, well-defined palate to a long, harmonious and persistent finish.

FOOD PAIRINGS

Duck, roast lamb, red meats, slow-cooked dishes, game birds, dishes in sauce and mature cheeses.

SERVING AND CELLARING

Serving temperature: 16 to 18 °C. Around an hour of aeration may be beneficial, especially while the wine is young. Cellaring potential: 5 to 8 years.



Domaine La Doussinière

1 impasse de la Croix · 24230 Montcaret · Dordogne · France - Between Saint-Émilion and Bergerac

ladoussiniere@gmail.com

+33 (0)6 22 67 18 21

VIN.LADOUSSINIERE.FR

SÉBASTIEN CHOTARD · OWNER-GROWER



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