



## PROFILE

Richard Doughty, a half-English, half-French former deep-sea diver, started cultivating vines in Bergerac in 1991 after sustaining an injury that ended his diving career. One of the pioneers of the current natural winemaking trend in Bergerac, he's always cultivated his vines and produced wine 100% organically, uses very little sulfur (his Cuvée Naturel uses no SO2 whatsoever) and has a propensity for old barrels. Both his whites and reds display a clean acidity, a trait, he says, that is common for organic viticulture. This linearity extends right on down along the line to his Saussignac, a dessert wine made of Sémillon and Muscadelle the sees as many as eight passes through the vineyard (or tries) for hand harvesting before the final selection is made.

## SPECIFICATIONS

**Wine:** Bergerac Rouge Natural

**Varietals:** 55% Merlot, 40% Cabernet Franc, 5% Cabernet Sauvignon

**Appellation:** Bergerac Rouge AOC

**Soil:** Schist and Limestone

**Harvest:** Manual

**Agricultural Method:** Organic, Natural   ECO

**Vinification:** De-stemmed, indigenous yeast fermentation, maceration for 40 days, no added sugar (chaptalization), barrel aged for three months, no sulfur additives at any stage of the winemaking process, no filtering or fining.

**Tasting Note:** Powerful, expressive wine. Ruby color, nose of red fruits and earth, good roundness and length.

**Alcohol:** 13.00%



“Doughty’s wines are entirely singular, self-expressive and reflective of the white lacustrian and beach limestone and marine clay of their soils.”



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