

Chapter 14  
The Dordogne and South-West France

The Dordogne	<p>East of Entre-Deux-Mers          Similar climate to Bordeaux - less moderating  <b>Bergerac</b> = red/white - same varieties as Bordeaux  <b>Monbazillac</b> = good value sweet wines - <b>Semillon/Botrytis</b></p>
South West France	<p><b>Cahors</b></p> <ul style="list-style-type: none"> <li>● East of Bordeaux - either side of the River Lot</li> <li>● 'Black wines' - tannic/long-lived</li> <li>● Best vineyards = fertile valley bottom / Poorer soils = slopes/plateau above.</li> <li>● <b>Malbec</b> (as well as Merlot/Tannat) planted             <ul style="list-style-type: none"> <li>○ Oak aged/deep colour/high tannin/intense/dark black fruit/cedar earth</li> </ul> </li> </ul> <p><b>Côtes de Gascogne</b></p> <ul style="list-style-type: none"> <li>● Large area/IGP production</li> <li>● <b>Ugni Blanc</b> grape - dry/light body/whites - green apple</li> </ul> <p><b>Madiran</b></p> <ul style="list-style-type: none"> <li>● South of Côtes de Gascogne, near Pyrenees</li> <li>● <b>Tannat</b> - high tannin/deep colour             <ul style="list-style-type: none"> <li>○ Usually need long bottle ageing, but WM catching up - now best wines concentrated black fruit/soft ripe tannins.</li> </ul> </li> </ul> <p><b>Jurancon</b></p> <ul style="list-style-type: none"> <li>● Dry + sweet wines</li> <li>● Sweet wines - made from <b>Petit Manseng</b> - passerillage (not Botrytis) - apricot/grapefruit/spicey notes (new oak)</li> </ul>