



FOOD & WINE PAIRING SHEET — BERGERAC & DORDOGNE

Wine Styles

- Dry Whites (Bergerac Sec, Montravel Sec) – citrus, herbs, sometimes oak
- Sweet Whites (Monbazillac, Saussignac) – honeyed, botrytised, Sauternes-like
- Reds (Bergerac Rouge, Pécharmant) – Merlot, Cab Franc, Cab Sauvignon
- Rosés – light and easy-drinking

Best Bergerac Pairings

- Foie gras → Monbazillac (the ultimate Dordogne pairing)
- Duck confit & magret → Pécharmant
- Walnut-based dishes or pâtés → Round Bergerac Rouge
- Goat or sheep cheese → Dry Bergerac White
- Crème brûlée or tarte tatin → Saussignac

Regional Must-Try Dish

Duck confit or walnut cake with Pécharmant or Monbazillac.