



FLOC DE GASCOGNE WHITE

*“Usually drunk slightly chilled  
for aperitif.  
Excellent with desserts too.”*

 Ugni Blanc, Colombard

 Utmost care: racking,  
fining, filtering, cold  
stabilization.


 Fresh and intense mouth,  
with aromas of honey,  
peach and candied/  
crystallized grapes




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