

COLOMBARD-SAUVIGNON

TERROIR

Region: South-West (France)

Appellation: Côtes-de-Gascogne

Soil: Limestone clay

Yield: 80 hl/ha

WINE

Blend: 80% Colombard, 20% Sauvignon Blanc

Alcohol: 11,5%

Residual sugars: 6g/L

VINIFICATION: Night harvest, short skin contact maceration, pressing with inert gas, low-temperature fermentation, maturation on fine lees.

TASTING NOTES

The typical Gascony blend. A lively, fresh, delicious, aromatic and crisp wine with notes of citrus and exotic fruits.

To be drunk within 2 years

PAIRING

As an aperitif, with sea bass carpaccio, spring rolls with shrimp & goat cheese, a thyme/feta focaccia

PACKAGING

Cork or screwcap. 12-bottle box upright

VMF pallet: 4 x 14 boxes = 672 bottles

Back label FR & EN

CERTIFIED SUSTAINABLE

