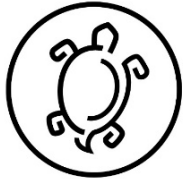


UBY

WINERY FAMILIALE



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PRODUIT
DE FRANCE

N°21

COLOMBARD, UGNI-BLANC, SAUVIGNON

FRESH & FRUITY

DRY



Terroir :

Region : South West France
Appellation : IGP Côtes de Gascogne
Certification : Organic farming
Soil : Sandy-loam and clay lands
Average yield : 60 HL

Varieties : Colombard, Ugni-blanc, Sauvignon

Vinification :

Night harvest, whole fruit maceration, pneumatic pressing. low temperature fermentation and maturation on fine lees.

Tasting Notes :

Lemon notes with a touch of grapefruit. The mouth round and fresh finishes on a lively note. .

Food Pairing :

Enjoy as an aperitif or try with seafood, fish or a pressed cheese

Service Temperature : 10 °C.

Cellaring Potentiel : Best consumed within the year.

Alcohol degree : 11% vol

Residual sugar : 6 g/l

Packing :

Specific technical stopper
Case of 6 bottles
Euro pallet of 105 cases x 6 : 630 bottles
Bottle barcode : 3 76 00 85 61 041 5
Case barcode : 3 76 00 85 61 141 2
Back label : French/English