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# COLOMBARD, SAUVIGNON BLANC

# **LIVELY & AROMATIC**

Terroir:

Region: South West France

Appellation : IGP Côtes de Gascogne Soil : Sandy-loam and clay lands

Average yield: 80 HL

Varieties: 80% Colombard, 20% Sauvignon Blanc

#### Vinification:

Harvested at night, skin contact maceration, pneumatic pressing. Low temperature fermentation and maturation on fine lees.

### **Tasting Notes:**

A very pretty and intense nose of white peach and citrus fruits. A frank and lively attack. In the mouth, the wine is pleasing/gourmand with lemony notes and a lingering finish.

#### Food Pairing:

Best served chilled. Perfect as an aperitif with tapas or a seafood platter

Service Temperature: 10°C.

**Cellaring Potentiel:** Best consumed within the year.

Alcohol Degree: 11% vol Residual Sugar: 8,5 g/l

## Packing:

Technical stopper or screwcap

Case of 6 bottles

Euro Palette of 105 layers x 6:630 bottles

Case barcode: 3 76008561 101 6 Back label: French/English

