

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: 7g/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. 6-bottles box upright

Euro pallet: 5 x 21 boxes = 630 bottles

VMF pallet: 5 x 28 boxes = 840 bottles

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